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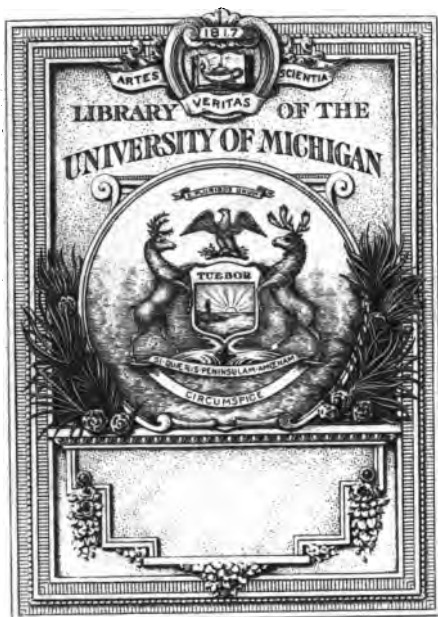
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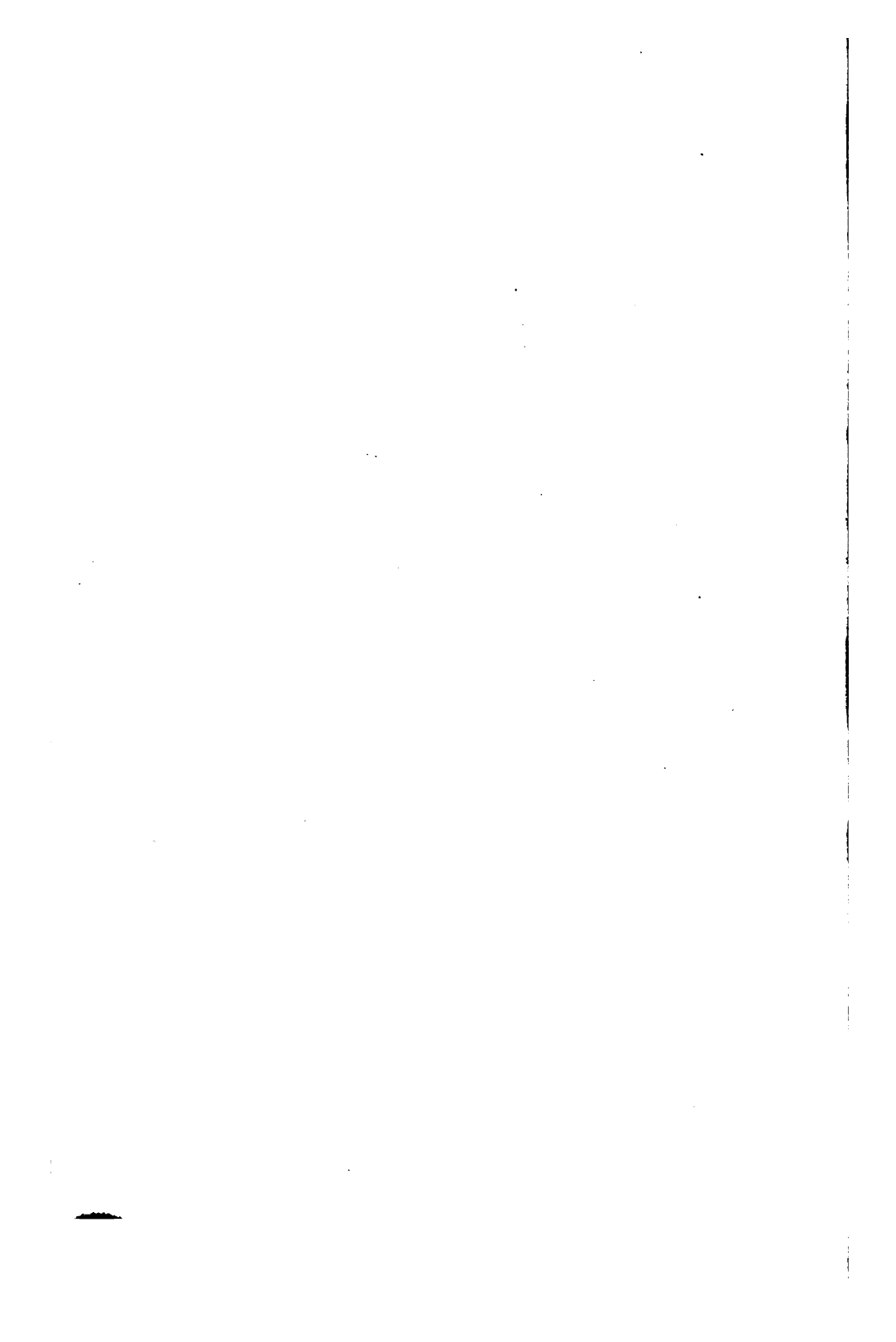
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SELECT METHODS  
IN  
FOOD ANALYSIS

165742

BY

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FORMERLY CHIEF CHEMIST BALTIMORE AND OHIO RAILROAD

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WITH FIFTY-THREE ILLUSTRATIONS IN THE TEXT,  
FOUR FULL-PAGE PLATES, AND MANY TABLES

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PHILADELPHIA

P. BLAKISTON'S SON & CO.

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1901

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## PREFACE

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This book is intended to be a concise summary of analytic methods adapted to the needs of both practising analysts and advanced students in applied chemistry. A knowledge of the principles of chemistry and of ordinary laboratory manipulations is assumed, but some physical and chemical methods have been described in detail to assist in securing uniformity of operation.

Much valuable matter relating to food analysis has been published in this country within the last decade, but most of it is scattered through official bulletins and reports that appear in limited editions and are distributed unsystematically. The bulletins of the United States Department of Agriculture and of the Association of Official Agricultural Chemists are now nearly all out of print and scarce. The present work contains a large amount of the data and processes given in those publications, together with data from reports of some of the state agricultural experiment stations. The pages of *The Analyst* have been drawn upon largely, as also the works of A. H. Allen, H. Droop Richmond, and Charles A. Mitchell.

The collection and arrangement of material were begun over a year ago, but were suddenly interrupted, and when resumed after considerable time, it was found necessary to incorporate many new processes and analytic results. Dr. Beam having taken up residence in a distant part of the world, the duty of completing the book, as well as the proof-reading and indexing, devolved entirely upon the senior author. It

has been impracticable to keep Dr. Beam advised of changes or progress in the work or to submit any proof-sheets to him.

The effects of food adulteration and the methods of controlling it have not been given any consideration, it being considered that these topics are not matters of concern for the analyst. Special attention has been given to the presentation of methods for detecting preservatives, artificial colors, and poisonous metals.

The plates of leaves and starch granules were reproduced from Bulletin 13 of the United States Department of Agriculture, the originals being in many cases retouched by Dr. Beam. Several tables for general reference have been prepared. Effort has been made to maintain throughout the book uniformity of nomenclature and method of statement in describing analytic operations.

Unless otherwise stated, all temperatures are centigrade and all readings of scale or arc positive.

715 WALNUT ST., PHILADELPHIA, PA.

*April, 1901.*

# CONTENTS .

## ANALYTIC METHODS

### PHYSICAL DATA:

Specific Gravity—Melting and Solidifying Points—Boiling point —Polarimetry—Spectroscopy—Microscopy, . . . . .	PAGE 9-35
--	--------------

### CHEMICAL DATA:

Water and Fixed Solids (Extract)—Nitrogen—Crude Fiber— Ash—Extraction with Miscible Solvents—Extraction with Im- miscible Solvents—Distillation and Sublimation—Apparatus and Chemicals, . . . . .	36-67
---	-------

## APPLIED ANALYSIS

### GENERAL METHODS:

Poisonous Metals—Colors—Preservatives, . . . . .	68-91
--	-------

### SPECIAL METHODS:

Starch—Flours and Meals—Bread—Leavening Materials— Sugars—Honey—Candies and Confections, . . . . .	92-140
<i>Fats and Oils</i> : Iodin Number—Volatile Acids—Saponification Value—Acid Value—Solubility in Acetic Acid—Thermal Reac- tion with Sulfuric Acid—Specific Temperature Reaction— Bromin Thermal Value—Elaidin Test—Index—Soluble and Insoluble Acids—Cholesterol and Phytosterol—Acetyl Value —Unsaponifiable Matter—Ana'lytic Data—Special Tests, . . .	140-171
Olive Oil—Cottonseed Oil—Maize Oil—Arachis Oil—Sesame Oil—Rape Oil—Coconut Oil—Cacao-butter—Lard—Butter- fat, . . . . .	171-191
<i>Milk and Milk Products</i> : Milk—Condensed Milk—Butter— Cheese—Fermented Milk Products, . . . . .	192-250
<i>Non-alcoholic Beverages</i> : Tea—Coffee—Cacao, . . . . .	251-282
<i>Condiments and Spices</i> : Vinegar—Pepper—Long Pepper— Cayenne Pepper—Ginger—Nutmeg—Mace—Allspice—Cinna- mon—Cloves—Mustard—Vanilla Extract—Lemon Juice and Syrup—Catsup—Table Accessories, . . . . .	283-325

SPECIAL METHODS (*Continued*):

PAGE

<i>Alcoholic Beverages</i> : Cider—Spirits—Whiskey—Brandy—Gin— Rum—Malt Liqueurs—Wine—Alcohol Tables—Malt Extracts, .	326-360
<i>Flesh Foods</i> : Meats—Meat-extracts, . . . . .	360-369
<i>Appendix</i> : Addenda—Specific Gravity of Water—Conversion Table for Thermometric Degrees—Elements, Symbols, and Atomic Weights, . . . . .	370-375

PLATES.  
REFERENCES.  
INDEX.

## CORRECTIONS

Page 135 line 3 from bottom, insert 1<sup>8</sup> after "alcohol."

- " 138 " 5, delete the reference.  
" 237 " 14, insert "see page 370."  
" 239 " 18, insert "see page 371."  
" 294 " 15, for "65" read "6.5."



# FOOD ANALYSIS

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## ANALYTIC METHODS

### PHYSICAL DATA

#### **Specific Gravity.**

In food analysis, determination of specific gravity of solids is rarely made. Fats are usually tested in the melted condition.

The following method for solid fats, due to Hager, is suitable for small amounts of material : The sample is melted and allowed to drop slowly from the height of about 3 centimeters into some cold alcohol in a dish. The globules thus obtained are placed in diluted alcohol at 15.5°, the strength of which is so adjusted that the globules float in any part of the liquid. The specific gravity of the liquid is then determined ; it is, of course, the same as that of the globules. Many substances when cooled suddenly are liable to have abnormal density, hence it is preferable, as noted by A. H. Allen, to use fragments cut from a solid mass cooled under normal conditions and allowed to stand at least 24 hours.

The specific gravity of a liquid is generally expressed by comparison with water. Confusion and inconvenience have arisen from the fact that results have been referred to water at different temperatures as unity. It is becoming customary to express, as is proper, the temperatures of observation and comparison.  $\frac{100^{\circ}}{15.5^{\circ}}$  indicates a determination at 100° and com-

parison with water at  $15.5^{\circ}$  as unity. It is best to compare the substance and the standard at the same temperature.

*Pyknometer or Specific-gravity Bottle.*—This is a generally applicable means of determining specific gravity, and is capable of furnishing good results. It is a bottle—with a perforated stopper—adjusted to hold a certain weight of

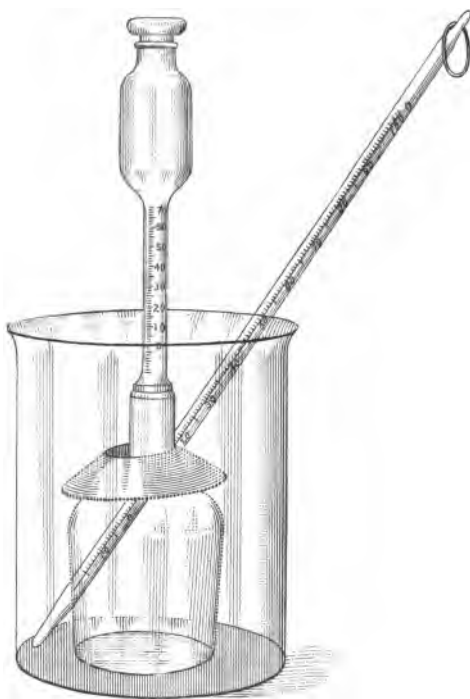


FIG. 1.

water at a standard temperature, usually  $15.5^{\circ}$ . Bottles as sold are often inaccurate. The weight of water that a bottle holds should be carefully determined.

E. R. Squibb devised a convenient form of pyknometer (Fig. 1) which permits the determination to be made at any temper-

ature between 0 and 25°, and compared with water at the same temperature. As received from the glass-blower, the chemically clean and tared bottle should hold 100 grams of recently-boiled distilled water at 20° at about 58 divisions of a scale of 0 to 100. In weighing the water into the bottle, the fine adjustment to 0.001 gram is made by very narrow strips of blotting-paper that will pass easily down the bore of the graduated stem and absorb minute quantities of the liquid. When the 100 grams are in the bottle, and the column stands between 50 and 65 divisions of the scale, the stopper is put in, a leaden ring is put on the neck, and the whole is immersed in a bath at 0° until the column of water in the stem ceases to fall. It should then read at zero of the scale, or not much above it, and the reading should be noted. If it reads below zero, the bottle is too large, and the stopper part of the stem must be ground farther into the bottle neck, until the reading, on new trial, brings the column a little above zero. The bottle is then put into a bath at 25° and kept there, with stirring of the bath, until the column ceases to rise, when it should read somewhere from 90 to 100 of the scale. Should it read above 100, while the lower limit is as far above the zero, the bottle is too small, and the end of the stopper must be ground off until the reading of the column is within the graduations at both ends of the scale. Squibb used the same bottle for many years. During the first two years the zero point rose, as happens in thermometers, but of late years the position has been constant.

*Sprengel Tube.*—This is a form of pyknometer with which the highest degree of accuracy is attainable, and is especially suitable for determinations at the boiling-point of water. It consists (Fig. 2) essentially of a thin glass U-tube terminating in two capillary ends bent at right angles and each provided with a ground cap. One of these capillary tubes must have a smaller caliber than the other—not larger than 0.25 mm.

The larger tube should bear a mark at *m*. The tube is filled by immersing *b* in the liquid under examination, connecting the smaller end with a large glass bulb, and applying suction to the latter by means of a rubber tube, as shown in figure 3. If now the rubber tube be closed, the glass tube will fill automatically. It is placed in water, the ends being allowed to project, and the water is brought to the proper temperature. A conical flask may be used to contain the water, the ends of the Sprengel tube being supported by the neck. The mouth

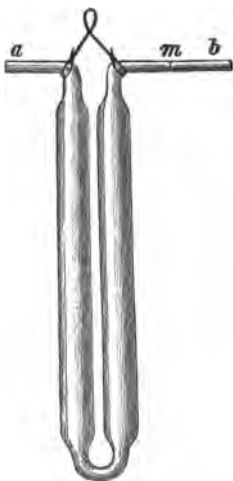


FIG. 2.

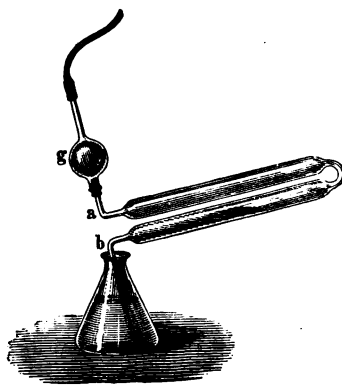


FIG. 3.

of the flask should be loosely covered. As the liquid expands it will drop from the larger orifice. When this ceases, the liquid is adjusted to the mark at *m*. If beyond the point, a little may be extracted by means of a roll of paper. The tube is then taken out of the bath, the caps adjusted, the whole thoroughly dried, allowed to cool, and weighed. The same operation having been performed with distilled water, the calculation of the specific gravity is made as usual.

*Westphal Balance.*—This affords a convenient means of determining specific gravity. It consists of a delicate steel-yard provided with a counterpoised plummet. The latter, being immersed in the liquid, the equilibrium is restored by means of weights or riders, the value of which is directly expressed in figures for the specific gravity without calculation. Thus, the rider *A'* is of such a weight as to express the first decimal place, and will be represented by any of the figures from 0 to 9 according to its position on the beam. Similarly the riders *A*, *B*, and *C* furnish the figures for the

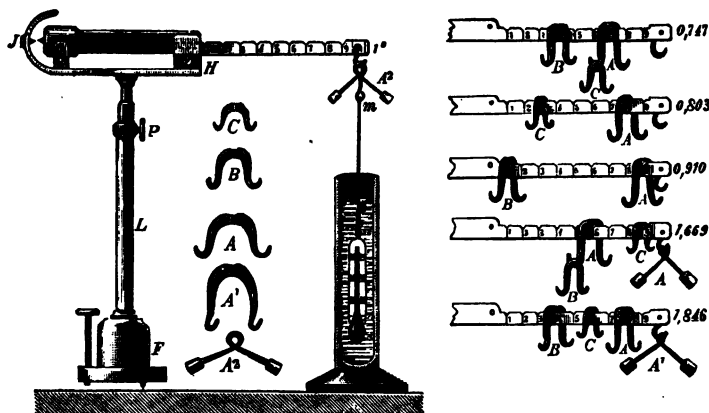


FIG. 4.

second, third, and fourth decimal places respectively. The weight *A<sup>2</sup>* is used in the case of liquids heavier than water.

According to McGill, the best results are obtained by employing plummets of different weights and density, adapted to the different characters (*e. g.*, viscosity) of the liquids under examination. For viscous oils, the ratio of the weight of the plummet in air to the weight of the liquid displaced should be 4 rather than the usual ratio (2).

The ordinary form of Westphal balance is untrustworthy,

but good instruments are made by some European manufacturers.

The principle of the hydrostatic balance may be applied by using a plummet (that sold with the Westphal balance will serve) with the ordinary analytic balance. Test-tubes weighted with mercury and sealed in the flame may also be used. The plummet is suspended to the hook of the balance by means of a fine platinum wire. The specific gravity of any liquid may be determined by noting the loss of weight of the

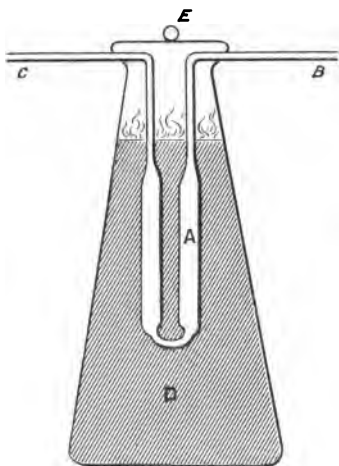


FIG. 5.

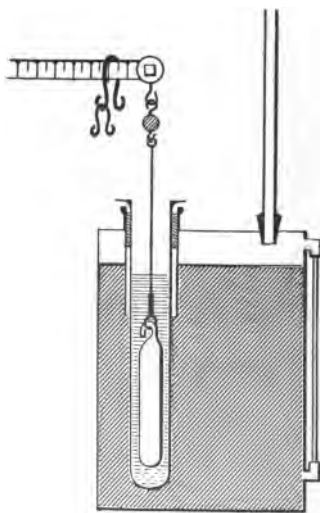


FIG. 6.

plummet when immersed in the liquid and dividing this by the loss in pure water.

If the determination be made at the boiling-point of water, the arrangements shown in figures 5 and 6 may be employed. The temperature of the liquid will not usually rise above  $99^{\circ}$ . This may be done with a hydrometer or balance, if the cylinder containing the liquid be kept for a sufficient time in boiling water. With the Sprengel tube high accuracy may be ob-

tained. The weight of the Sprengel tube and that of water contained at  $15.5^{\circ}$  being known, the tube should be completely filled with the oil, by immersing one of the orifices in the liquid and sucking at the other. The tube is placed in a conical flask containing water which is kept actively boiling, a porcelain crucible-cover being placed over the mouth of the flask. The oil expands and drops from the orifices. When this ceases, the oil adhering to the outside is removed by the cautious use of filter-paper, the tube removed, wiped dry, cooled, and weighed. The weight of the contents divided by the weight of water contained at  $15.5^{\circ}$  will give the specific gravity at the temperature attained compared with water at  $15.5^{\circ}$ . When the amount of material is sufficient, the determination may be made by use of the plummet, employing a cylindrical bath with two orifices. One of these is fitted with an upright tube for conveying the steam away from the neighborhood of the balance; into the other a test-tube, 15 cm. in length and 2.5 cm. in diameter, fits tightly, the joint being made perfect by cork or india-rubber. The test-tube is filled with the substance to be tested, and the plummet immersed in it. The water in the outer vessel is then kept in constant ebullition, until a thermometer, with which the oil is repeatedly stirred, indicates a constant temperature, when the plummet is attached to the lever of the balance, and counterpoised. For temperatures higher than  $100^{\circ}$  glycerol or paraffin may be used, but considerable care is required in such cases.

*Hydrometers.*—These are much used for the determination of the specific gravity of liquids, but the indications are less reliable than by the methods described above. The instruments as furnished are rarely accurately graduated, and the zero point, at least, should be verified by immersing in distilled water at a standard temperature. Very sensitive hydrometers with slender stems, and carefully graduated, are made for use with milk. These are capable of furnishing good results.

Care should be taken to make the reading at the top, center, or bottom of the meniscus according to the method used in the graduation of the instrument. Instruments intended for use with opaque liquids should be graduated to be read at the top of the meniscus.

The actual specific gravity of any substance is the ratio of its density at a given temperature to that of water *at the same temperature*. Statements made upon any other basis than this may be converted into actual specific gravity by calculation from the table of density of water given in the appendix. Thus, a determination of specific gravity of 0.8000 at  $\frac{100^{\circ}}{15^{\circ}}$  may be converted into actual specific gravity ( $\frac{100^{\circ}}{100^{\circ}}$ ) as follows :

$$\begin{array}{rcl} \text{Specific gravity of water at } 15^{\circ} & = & 0.99916. \\ \text{“ “ “ } 100^{\circ} & = & 0.95866. \\ \frac{100^{\circ}}{15^{\circ}} & & \frac{100^{\circ}}{100^{\circ}} \end{array}$$

Therefore, 95866 : 99916 :: 0.8000 : 0.8337 (actual specific gravity at 100°).

### Melting and Solidifying Points.

The determination of these is often difficult. Many substances, especially fats, assume conditions exhibiting abnormal melting-points, and also frequently solidify at a temperature very different from that at which they melt. If, in the preparation of any substance for determining its melting-point, it is necessary to make a previous fusion, the mass should be allowed to rest not less than 24 hours after solidification before making the experiment. Chemists disagree as to whether the melting-point should be considered to be that at which the substance begins to be liquid or that at which the liquid is perfectly clear. Ordinary thermometers are frequently inaccurate, the error amounting to a degree or more. No observations in which precision is required should be made with unverified instruments.

The following method for determining melting-points is



suitable for many technical purposes. By substituting strong brine or glycerol for the water in the bath observations may be made at temperatures beyond the limits of  $0^{\circ}$  and  $100^{\circ}$  :

The substance is heated to a temperature slightly above its fusing-point, drawn into a very narrow glass tube, and allowed to solidify for not less than 24 hours. The tube, open at both ends, is attached by a wire or rubber ring to a thermometer so that the part containing the substance is close to the bulb. The apparatus, immersed in water, is heated at a rate not exceeding  $0.5^{\circ}$  per minute until fusion takes place, when the temperature is noted. The temperature is allowed to fall and the point at which the substance becomes solid is also observed. To insure uniform and gradual heating, it is necessary to immerse the vessel containing the thermometer and tube in another larger vessel filled with water. A. H. Allen suggests a flask of which the neck has been cut off, as shown in figure 7. A neater form of apparatus, from "Richter's Organic Chemistry," is shown in figure 8 (p. 18).

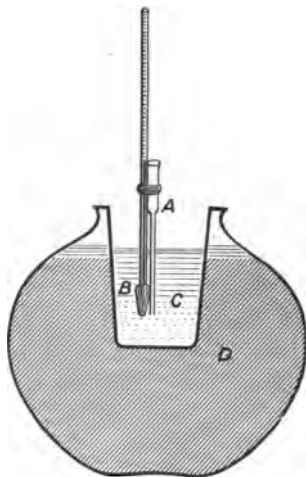


FIG. 7.

The two following methods are especially adapted to the examination of fats and waxes. The A. O. A. C. method disregards the abnormal condition of recently-solidified masses :

*A. O. A. C. Method.*—A mixture of alcohol and water of the same specific gravity as the sample is prepared in the following manner : Separate portions of distilled water and 95 per cent. alcohol are boiled for 10 minutes. The water is poured, while still hot, into the test-tube described below

until it is nearly half full. The test-tube is nearly filled with the hot alcohol, which is carefully poured down the side of the inclined tube to avoid too much mixing. If the alcohol

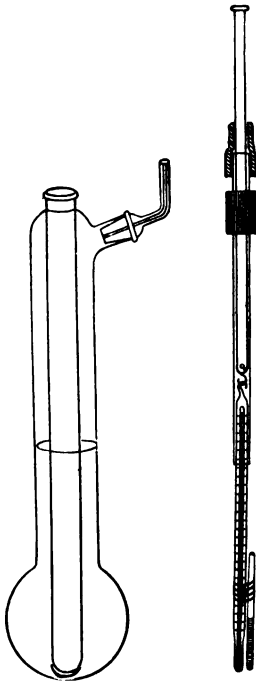


FIG. 8.

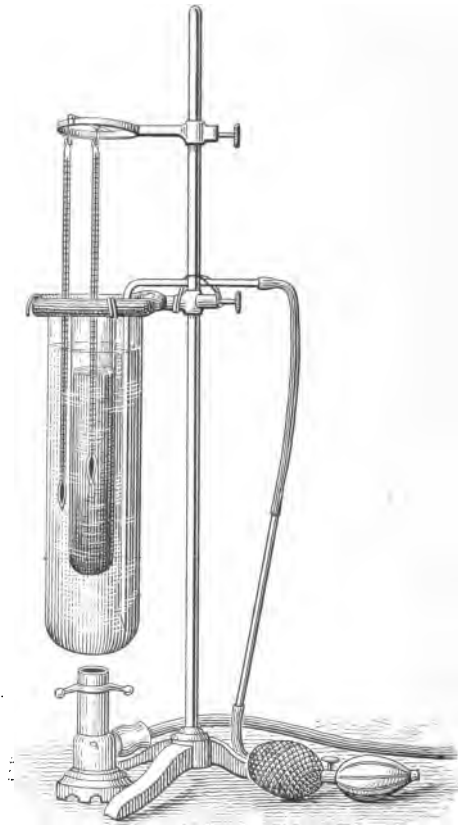


FIG. 9.

is added when water is cold, the mixture will contain air-bubbles and be unfit for use.

The apparatus (Fig. 9) consists of: A thermometer reading easily and accurately to tenths of a degree; a cathetometer

for reading the thermometer (this may be substituted by an eyeglass if held steadily and properly adjusted); a thermometer; a tall beaker 35 cm. high and 10 cm. in diameter; a test-tube 30 cm. long and 3.5 cm. in diameter; a stand for supporting the apparatus; some method of stirring the water in the beaker (for example, a rubber blowing-bulb and a glass tube extending to near the bottom of the beaker).

The melted and filtered fat is allowed to fall from a dropping-tube from a height of from 15 to 20 cm. on a smooth piece of ice floating in recently-boiled distilled water. Disks from 1 to 1.5 cm. in diameter, and weighing about 200 mg., are formed. Pressing the ice under the water the disks float on the surface, and are easily removed with a steel spatula, cooled in the ice-water before using. The test-tube containing the alcohol and water is placed in a tall beaker containing water and ice, until cold. The disk of fat is then dropped into the tube from the spatula and at once sinks to the part of the tube where the density of the diluted alcohol is exactly equivalent to its own. The delicate thermometer is placed in the test-tube and lowered until the bulb is just above the disk. In order to secure an even temperature in all parts of the alcohol mixture in the vicinity of the disk, the thermometer is used as a stirrer. The disk having been placed in position, the water in the beaker is slowly heated and kept constantly stirred by means of the blowing apparatus already described. When the temperature of the alcohol-water mixture rises to about  $6^{\circ}$  below the melting-point, the disk of fat begins to shrivel and gradually rolls up into an irregular mass. The thermometer is lowered until the fat particle is even with the center of the bulb. The bulb of the thermometer should be small, so as to indicate only the temperature of the mixture near the fat. A gentle rotatory movement should be given to the thermometer bulb. The rise of temperature should be so regulated that the last  $2^{\circ}$  of incre-

ment require about ten minutes. The mass of fat gradually approaches the form of a sphere, and when it is sensibly so the reading of the thermometer is taken. As soon as the temperature is taken the test-tube is removed from the bath and placed again in the cooler. A second tube, containing alcohol and water, is at once placed in the bath. The test-tube (ice-water having been used as a cooler) is of low enough temperature to cool the bath sufficiently. After the first determination, which should be only a trial, the temperature of the bath should be so regulated as to reach a maximum of about  $1.5^{\circ}$  above the melting-point of the fat under examination. If the edge of the disk touches the sides of the tube a new trial should be made. Second and third results should show a near agreement.

**TITER-TEST.**—To eliminate error in determining melting-points of intimate mixtures, such as commercial fats and waxes, the titer-test, proposed by Delican, has been largely adopted.

100 grams of the fat are saponified, the fatty acids separated by addition of acid, freed from water, filtered into a porcelain dish, and allowed to solidify overnight under a desiccator. The mass is then carefully melted in an air-bath and sufficient poured into a test-tube 16 cm. long and 3.5 cm. in diameter to fill the tube a little more than half-full. The tube is then placed in a suitable flask, say of 2000 c.c. capacity, and a delicate thermometer, indicating one-fifth of a degree, inserted so that the bulb reaches the center of the mass. When a few crystals appear at the bottom of the tube, the mass is stirred by giving the thermometer a rotatory movement, first three times from right to left, then three times from left to right, and then continuously, by a quick circular movement of the thermometer, without allowing it to touch the side of the vessel, but taking care that all solidifying portions, as they form, are well stirred in. The liquid will gradually become cloudy throughout, and the thermometer must be observed carefully.

At first the temperature will fall, but will soon rise suddenly a few tenths of a degree and reach a maximum at which it remains stationary for a short time before it falls again. This point is called the "titer" or solidifying point.

### Boiling-point.

For the determination of boiling-point the apparatus of M. Berthelot is convenient. Figure 10, from Traube's "Physico-Chemical Methods," shows the construction. The thermometer is inclosed in an outer tube, so that the portion of the scale to which the mercury rises is immersed in the vapor. If this be not done, a correction must be applied for the error produced by the cooling of the thermometer tube. The bulb of the thermometer does not reach into the liquid. A few fragments of pumice-stone or broken clay-pipe stems will prevent bumping. The exit-tube at the lower end of the wide tube connects with a condenser. The apparatus of O. Schumann (Fig. 11) is made entirely of glass and is constructed on the same principle. The barometric pressure must always be noted and allowance made for the variation from the standard pressure, 760 mm. The correction may be made by the following formula :

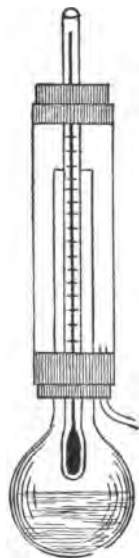


FIG. 10.

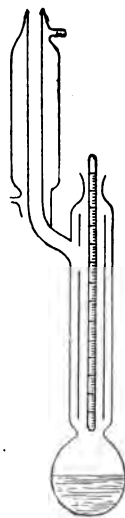


FIG. 11.

$$B = B^1 + 0.0375 (760 - P); \text{ in which}$$

B is the boiling-point at normal pressure,  
 $B^1$  the observed boiling-point,  
 P the observed pressure in millimeters.

For an apparatus designed for special boiling-point observations see under "Alcoholic Beverages."

### **Polarimetry.**

Polarimeters are instruments used to measure the extent and direction of the rotation of the plane of polarized light. They consist essentially of a Nicol's prism as polarizer, a tube carrying the substance to be tested, and a second Nicol's prism, or analyzer, by which the extent of rotation is measured. In all forms some condition of the field of vision is fixed upon as the zero point and the rotation of the analyzer or other manipulation necessary to restore this standard field affords the measurement of the rotation caused by the interposed substance. Several types of instrument have been devised, of which two are most important. In one form, devised by Soleil, white light is used and a colored field, known as the transition tint, is taken as the zero point. In the other type white light or monochromatic (yellow) light is used and the zero point determined by equalizing the brightness of the field. Instruments of the first form are unsatisfactory by reason of the difference in susceptibility in the eyes of different persons to color-contrasts. The instruments of the second type, commonly designated *shadow instruments*, are now much more generally employed; they have been brought of late years to a high degree of accuracy and convenience.

In the Laurent apparatus,<sup>1</sup> shown in figure 12, the monochromatic light passes through the collimating lens A and is polarized by the Nicol's prism B, which is so placed that it may be moved, on its axis, over a small arc by means of the lever C and clamped at any point; by this the brightness of the field may be varied and the sensitiveness of the instrument increased or diminished as may be needed. The polarized beam then passes through a quartz plate of even thickness, cut exactly parallel to the optic axis, and placed so that it covers a

semicircle of the field. At the other end of the apparatus is the analyzing prism E and the eye-piece F fixed to a graduated disk. This combination can be rotated upon its axis in a complete circle. Attached arms carry view-lenses for reading the angle of rotation, and the instrument is set at zero by an independent adjustment by which the analyzing prism is rotated without disturbing the position of the graduated disk. Verniers are provided for close measurement. The monochro-

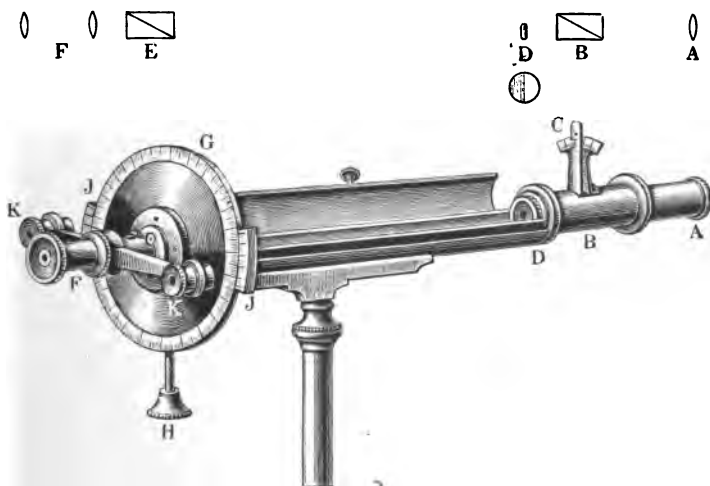


FIG. 23.

matic light must be obtained from a sodium flame, since the thickness of the quartz plate is adjusted to these rays.

In use, the tube is filled with water, the instrument directed to the source of light, and the adjusting milled head turned until the disk is set at zero. The two portions of the field should now appear equally illuminated. If this is not the case, the position of the analyzer must be altered by means of the independent adjustment, the index remaining undisturbed at the zero point. The exact adjustment to zero is often tedious,

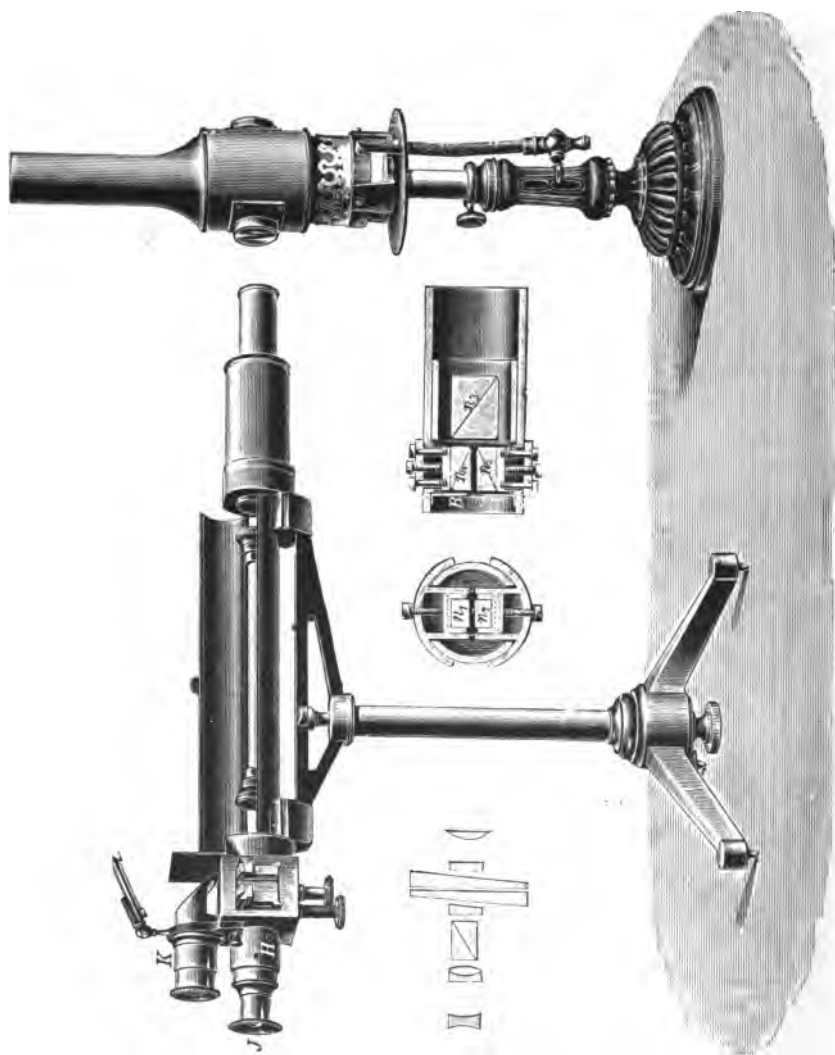


FIG. 13.



and if desired a rough adjustment may be made, a number of readings taken and averaged, and the subsequent determination corrected accordingly.

The tube is filled with the liquid to be tested and again placed in the instrument. If optically active, the plane of the polarized light will be rotated and one-half of the field of observation will appear darker. The extent of rotation, which will depend upon the nature of the substance and its amount, is measured by rotating the analyzer to the right or left, as the case may be, until the halves of the field become equally illuminated. The recorded reading should be the average of a number of observations, correction being made, if necessary, for the true position of the zero. Greater sensitiveness is attained by dividing the field concentrically. This is accomplished by fastening a small circle of quartz in the center of a glass diaphragm. An instrument of this form is now made by a Berlin firm.

Most instruments are furnished with two scales, one expressing angular degrees and the other percentage of cane-sugar. The latter registers 100 when a given quantity of the sugar has been dissolved in water and made up to 100 c.c. The normal weight is given elsewhere.

The above form of Laurent instrument can be employed to measure the rotatory power of all classes of substances, but the forms next to be described give accurate indications only with substances which have the same dispersive power as quartz, unless monochromatic light be used. In the Schmidt and Hänsch instrument (Fig. 13) the division of the field is obtained by a special construction of the polarizing prism and the restoration is accomplished by the adjustment of compensating quartz-wedges constructed so as to produce in the zero position no rotation. When an optically active substance is interposed in the path of the ray, one of the quartz-wedges must be moved to an extent sufficient to overcome this rota-

tion in order to restore the standard field. The effect is dependent upon the fact that by this movement the thickness of the quartz is increased or diminished until it compensates for

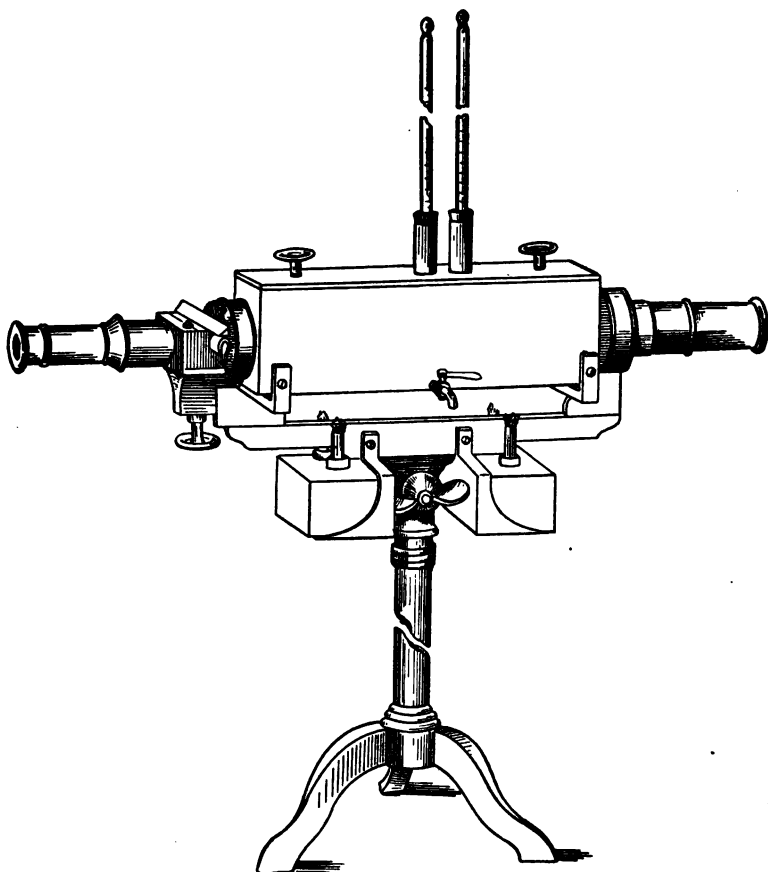


FIG. 14.

the rotation produced by the solution. The extent of movement of the quartz is registered upon a linear scale, which is read by means of a lens and vernier. White light is employed

in making the observations. A form of the Laurent instrument, with quartz-wedge compensation, and employing white light, is made. An instrument has been devised in which the field is divided vertically into three zones, the central one being a broad band. Duplicate Nicol prisms are so arranged that the lateral zones agree in tint, thus making stronger contrast with the central zone (Fig. 13).

It is often desirable, especially in the examination of sugars, to make the observation at a temperature above the normal. For this purpose the polarimeter of Chandler and Ricketts may be employed. (Fig. 14.) The observation tube is provided with a thermometer and surrounded by water, which may be heated to the desired point. Landolt has described an improved form, in which the observation may be readily taken at low temperatures. For a temperature  $0^{\circ}$  the tube is surrounded by melting ice. A special feature of the apparatus is an arrangement by which the deposition of moisture on the end glasses is prevented. This is accomplished by providing a closed space at each end in which a small amount of calcium chlorid is placed. The apparatus is shown in figure 15.

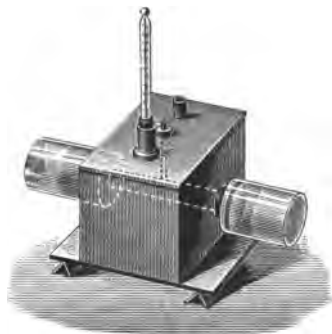


FIG. 15.

*Sources of Light.*—For white light oil, gas, or electric lamps are employed, of which numerous patterns are furnished. Satisfactory results may be obtained by the Welsbach lamp. H. W. Wiley recommends the use of the acetylene flame, especially for deeply colored solutions.

For monochromatic light the lamp usually employed is a Bunsen burner with a ledge at the top for holding some

solid sodium compound. A fused mixture of sodium chlorid and phosphate is better than sodium chlorid alone. The following is an excellent method for obtaining a steady, strong, yellow light: Strips of common filter-paper 5 cm. wide and about 50 cm. long are soaked in a strong solution of sodium chlorid and thiosulfate, dried, and rolled into a hollow cylinder of such size as to fit firmly on the top of the Bunsen burner. The cylinder is kept from unrolling by a few turns of fine iron wire. The flame burns at the top of the cylinder, giving for the first few minutes a luminous cone, but soon becoming pure yellow. The cylinder becomes a friable charred mass, but if not disturbed may be used for some time continuously or at intervals.

**SPECIFIC ROTATORY POWER.**—The specific rotatory power of a substance is the amount of rotation, in angular degrees, produced by a solution containing one gram of the substance in 1 c.c. examined in a column one decimeter long. It is usually represented by the symbol  $[\alpha]$ . Allen has suggested the letter *S* as more appropriate. To indicate the light employed in the observation,  $S_D$  or  $S_j$  is used. *D* stands for light of wave length corresponding to the *D* line of the solar spectrum (sodium flame) and *j* (*jaune*) for the transition tint, which in the case of sugar solutions furnishes results corresponding to the "mean yellow ray." It is usual also to indicate in the same symbol the temperature of observation; thus,  $S_D^{20}$ .

Under ordinary methods of observation the specific rotatory power is represented by the following formula:

$$S_D = \frac{100 a}{cl}; \text{ in which}$$

$S_D$  is the specific rotatory power for the light of the sodium flame,  
 $a$  is the angular rotation observed,  
 $c$  is the concentration expressed in grams per 100 c.c. of liquid,  
 $l$  is the length of the tube in decimeters.

*Comparison of Scales of Various Instruments.*—Polarimeters are usually provided with a special scale, reading to 100 when a certain quantity of cane-sugar, called the normal weight, is dissolved in water and made up to 100 c.c. For the German instruments, which are largely used in the United States, this is 26.048 grams.

The instruments made by Schmidt and Hänsch are graduated to read correct percentages when the normal weight of sugar is contained in 100 Mohr's cubic centimeters and observed in a 2 decimeters tube at  $17.5^{\circ}$ . With the Laurent apparatus the normal weight of the sugar should be contained in 100 true cubic centimeters.

The volume of 100 Mohr's cubic centimeters is that of 100 grams of water at  $17.5^{\circ}$  weighed in air with brass weights; it is equal to 100.234 true cubic centimeters. For the normal weight of 26.048 grams in 100 Mohr's cubic centimeters of solution, may be substituted 25.9872 grams in 100 true cubic centimeters at  $17.5^{\circ}$ .

At the session of the International Commission for Uniform Methods of Sugar Analysis held at Paris, July 24, 1900, it was agreed that the normal weight shall be fixed at 26 grams in 100 true c.c. at  $20^{\circ}$ , weighed in air with brass weights (see under "Sucrose").

The following factors may be employed for the conversion of data obtained by different instruments: <sup>2</sup>

1 division Schmidt and Hänsch	0.3468° angular rotation D.
1° angular rotation D	2.8835 divisions Schmidt and Hänsch.
1 division Schmidt and Hänsch	2.6048 divisions Wild (sugar scale).
1 division Wild (sugar scale)	0.3840 division Schmidt and Hänsch.
1 division Wild (sugar scale)	0.1331° angular rotation D.
1° angular rotation D	0.7511 division Wild (sugar scale).
1 division Laurent (sugar scale)	0.2167° angular rotation D.
1° angular rotation D	4.6154 divisions Laurent (sugar scale).

*Correction for Precipitate.*—In some cases the volume of precipitate produced by the clarifying agents is considerable,

and a correction would be necessary. The error may be eliminated by Scheibler's method: A normal weight of the sample is dissolved in water or proper solvent, treated with the clarifying agent, the liquid made up to 100 c.c., shaken well, filtered, and a reading taken of the filtrate. A second

portion of normal weight is treated in the same way except that it is made up to 200 c.c. before filtration. Great care must be taken in the readings. The true reading is obtained by dividing the product of the two readings by their difference.

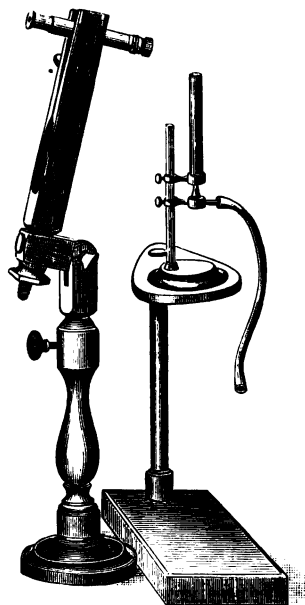


FIG. 16.

### Spectroscopy.

In practical analysis the spectroscope is mostly useful in detecting some of the rarer elements in ashes and water-residues. For this purpose the direct vision instrument shown in figure 16 is sufficient. It will often serve for the examination of absorption bands, but for precise research in distinguishing colors and specific absorptions a more elaborate instrument, as shown in figure 17,

will be needed. Those now manufactured have either a comparison scale or the view-tube moves over a graduated arc so as to determine and record the position of any line or band.

For the examination of ashes or water-residues the material is mixed with a few drops of hydrochloric acid, a portion of the mass taken up on a loop of clean platinum wire and held in a non-luminous flame, the spectrum being examined through the instrument. It is important that the first effects should

be noted, as some substances volatilize quickly. The platinum wire should be cleaned by dipping it in a little pure hydrochloric acid and heating it in the gas flame until it imparts no color thereto.

For the observation of absorption-bands of liquids, small flat bottles with ground and polished sides are used. These permit the observation of a thin or thick stratum as desired. Deeply colored solutions should not be used since large portions of the spectrum may be cut out by general absorption and the distinctive selective absorption be lost.

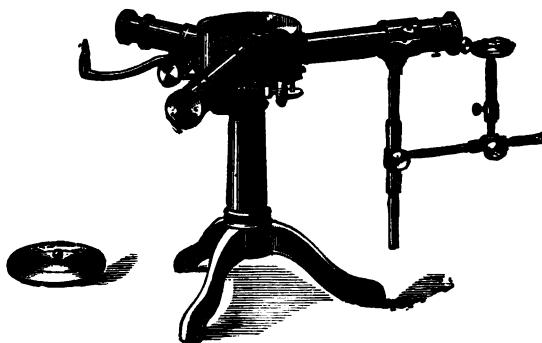


FIG. 17.

For some purposes the microspectroscope will be needed, but its use is practically limited to medico-legal work.

### Fluorescence.

This may be detected satisfactorily in the manner described by A. H. Allen: A test-tube or cylindrical beaker is nearly filled with a perfectly clear solution of the substance, set upon a dark surface, and observed from above. Another plan is to make a streak of the liquid on a piece of black glass or polished black marble and examine this in a good white light. Tests can also be made by directing a ray of white light from

any source through the side of a beaker containing the liquid and looking at it from above. In all the methods the liquid must be perfectly clear or misleading reflection-effects are produced.

### **Microscopy.**

For preliminary examination of food samples a hand lens is useful, but the practical analysis involves the use of the compound microscope. A good instrument can now be obtained at comparatively small cost. It should be supplied with at least two objectives, one of quite low power, about 13 mm. focus ( $\frac{1}{2}$  in.), and one of rather high power, 5 mm. focus ( $\frac{1}{5}$  in.). For some examinations, especially for the detection of bacteria, an immersion-lens is needed. This is costly and requires special care in manipulation. The usefulness of a microscope is much enhanced by the attachment of a sub-stage achromatic condenser and adjustable diaphragm. Polarizing apparatus is needed especially for differentiation of starches.

The instrument shown in figure 18 is of American construction, is of moderate price, and arranged to receive all accessories. The triple nose-piece, though not necessary, is convenient.

For the better differentiation of objects submitted to examination under the microscope, clearing and staining agents are used. In many cases details of structure are brought out sharply by using a dense liquid as a mounting fluid. The following is a list of the important apparatus and reagents:

#### *Slides and cover-glasses.*

*Agate mortar*, 2.5 cm. outside diameter, and a somewhat larger *glass triturating mortar* are useful for preparing materials. The pestles of agate mortars are usually inconveniently short, and are much improved by being mounted in a wooden handle.



*Dissecting needles* are easily made by sawing off the metal portion of an ordinary penholder close to the wood and forcing the eye-end of a sewing needle under the ferule which has



FIG. 18.

been thus formed. Figure 19 shows a neat form of a needle-holder furnished by the instrument makers.



FIG. 19.

Small forceps and sharp scissors will be needed.

Capped bottles provided with pipets, as shown in figure 20, are convenient for holding reagents.

*Watch-glasses* are used for immersing specimens in liquids ; still better are the Syracuse glasses, shown in figure 21. The best form of these has a ground-glass surface for entering memoranda.

*Water.* Distilled water is best, but any clear, colorless water not containing much mineral or organic matter will answer.



FIG. 20.

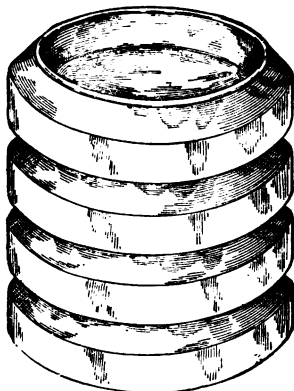


FIG. 21.

*Glycerol.* A pure article is easily obtained.

*Alcohol.* The commercial 95 per cent. form is used for hardening tissues, but for ordinary microscopic work, a 70 per cent. solution will suffice.

*Methyl alcohol* in the purified form now obtainable may be substituted in many instances for common alcohol.

*Ether, chloroform, benzene, and carbon disulfid* are occasionally used for their solvent action, especially to remove oils, waxes, and resins. For these extractions it will often be most satisfactory to operate in a small continuous extraction

apparatus, with repeated washings, as described under "Extraction," and drying the material at a gentle heat to get rid of all the solvent, which would interfere with the action of watery solutions or glycerol.

*Chloral hydrate solution*,—a saturated solution in water.

*Chloral hydrate and iodine solution*,—a portion of the above solution to which a trace of iodine has been added.

*Potassium iodide and iodine solution*,—potassium, 0.4 gram ; iodine, 0.1 gram ; water, 20 c.c.

*Zinc chloriodide and iodine solution*: Dissolve 5 grams of zinc chloride and 1.6 gram of potassium iodide in 17 c.c. of water and saturate with iodine.

*Sodium hydroxide*,—5 per cent. solution. In some instances a strong solution is employed, which is best prepared when required.

*Acid phloroglucinol*. This is best prepared when needed by dissolving a few milligrams in 1 c.c. of alcohol and adding a drop of hydrochloric acid.

## CHEMICAL DATA

### Water and Fixed Solids (Extract).

Water is usually determined with sufficient accuracy, provided other volatile bodies are not present, by heating the material (in the case of solids it should be finely divided) in a flat dish on the water-bath or in the water-oven until it ceases to lose weight. The residue constitutes the fixed solids or extract. Flat platinum dishes from 4 to 8 cm. in diameter and 0.5 cm. high are well adapted to this work. They should rest on porcelain or asbestos rings when being heated. Nickel dishes are often applicable, especially the broad shallow crucible covers made in dish form. Dishes of glass, porcelain, and aluminum are less suitable. In many cases drying will be much facilitated by using an absorbent material such as pure quartz sand, powdered asbestos, or pumice-stone. These materials should be extracted with dilute hydrochloric acid, well washed, and well dried before use. The quantity used should be rapidly weighed, preferably in the dish in which the operation is to be carried out. It is advisable to cover the dish with a nearly flat, thin watch-glass in all the weighings. By a few trials a glass can be selected which fits fairly close to the rim of the dish and restricts evaporation or absorption of water. It is often convenient to weigh a small stirring-rod with the dish and absorbent.

In many cases liquid can be measured directly into the dish, the residue being recorded in grains per 100 c.c. or other suitable ratio.

Sirupy and gelatinous liquids or those containing much solid matter, especially if this be somewhat difficult to dry, may often be more satisfactorily treated by diluting a weighed portion with several times its weight of water, evaporating a measured or weighed amount of the dilute liquid, and calculating the amount of residue in the original substance.

The ordinary water-bath and water-oven need no description. The temperature of materials heated on the former is usually much less than  $100^{\circ}$ ; in the latter, slightly below  $100^{\circ}$ . By using strong brine a somewhat higher temperature may be obtained. In the case of very hygroscopic or easily

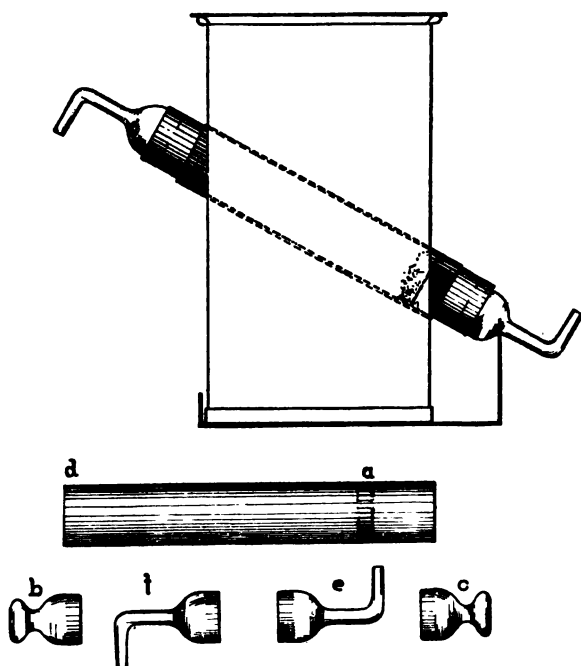


FIG. 22.

decomposable bodies it may be necessary to dry in a current of hydrogen or at reduced pressure.

Figure 22 shows a drying oven for use with a current of hydrogen. The apparatus was designed by Caldwell for determining moisture, ether-extract, and crude fiber as prescribed by the A. O. A. C., the three data being determined on the same sample.

The bath is made of copper and is 24 cm. long, 15 high, and 8.5 broad. It stands in a piece of sheet-copper bent at right angles along the sides, as shown in the end view; on one side this vertical part need not be over 1 cm. high, just enough to project a little up the side of the bath, which rests snugly against it; along the other side it projects upward, at a little distance from the side of the bath, about 15 mm., and to about the height of 4 cm.; opposite each of the tubes of the bath a slot is cut in this vertical part, which serves then as a shoulder against which the glass tube rests when in place, to keep it from slipping down and out of position.

The tube for containing the substance has at the zone *a* three small projections on the inner surface, which support a perforated platinum disk of rather heavy platinum foil carrying the asbestos filter. This tube is 13 cm. long and 23 mm. inner diameter, and weighs, with its closed stoppers, about 30 grams.

The filter is readily made in the same manner as the Gooch filter, the tube being first fitted to a suction flask by an enlargement of one of the holes of the rubber cork, or, better still, by slipping a short piece of rubber tube over it, of such thickness that it will fit tightly in the mouth of a suction flask provided with lateral tube for connection with the suction. A thin welt of asbestos is sufficient; if it is too thick, the gas and ether will not flow through readily.

About 2 grams of the substance are put in this tube, previously weighed with the stoppers *b* and *c*, and the weight of the substance accurately determined by weighing tube and contents. The stoppers are removed, a band of thin asbestos paper is wound around the end *d* of the tube, a little behind the slight shoulder at the rim, as many times as may be necessary to make a snug fit, when this tube is slid down into the copper tube in the bath, thus preventing circulation of air between the glass and the copper tubes that would retard the

heating of the former; the stopper *e* is put in the lower end of the tube for connection with the hydrogen supply, and the stopper *f* in the upper end; this latter stopper is connected by rubber tube with a glass tube slipping easily through one of the holes of a rubber cork closing a small flask containing a little sulfuric acid, into which this tube just dips; when as many tubes as are to be charged are thus arranged in place and the hydrogen is turned on, the even flow of the current through the whole number is secured by raising or lowering a very little the several tubes through which the outflow passes, so as to get a little more back pressure for one, or a little less for another, as may be found necessary. When the drying is supposed to be completed, the tubes are weighed again with their closed stoppers, and so on.

For ether-extraction the unstoppered tube with contents is put directly into the extractor.

Carr and Osborne have made an extended series of investigations as to the determination of water, and find that more accurate results may be obtained if the operation be conducted under a diminished pressure at a temperature not exceeding 70° C. Under these conditions it was found possible to dehydrate levulose completely, without decomposition. The oven is made of a section of metal tubing, from 15 to 20 cm. in diameter and 30 to 40 cm. long. One end is closed air-tight by a brass end-piece, brazed or attached by a screw. The other end is detachable and is made air-tight by ground surfaces and a soft washer. On the upper longitudinal surfaces are apertures for the insertion of a vacuum-gauge and for attachment to a vacuum-apparatus, thermostat and thermometer. The aperture for admission of air or hydrogen is best placed at the fixed end. The oven may be heated by a single burner, but a series of small jets extending along the entire length of the oven is preferable. The flame should not be allowed to strike the cylinder directly; the latter

should be protected by sheet asbestos. The temperature of the oven can be kept practically constant by means of the gas regulator, or by attention to the lamp.

The method of operating is as follows: Clean pumice-stone of two grades of fineness is used, one that just passes through a 1 mm. mesh and one that passes through a 6 mm. mesh. These are digested with hot 2 per cent. sulfuric acid, washed by decantation until the wash-water is free from acid, placed, wet, in a sand crucible and heated to redness. When the water is expelled, the material may either be placed hot into a desiccator or directly into the drying dishes. In loading the dishes, place a thin layer of the dust over the bottom of the dish to prevent the material to be dried from coming in contact with the metal; over this layer place the larger particles, nearly filling the dish. If the stone has been well washed, no harm may result from placing the dish and stone over the flame for a moment before transferring to the desiccator preparatory to weighing.

If the material to be dried is dense, it is diluted until the specific gravity is in the neighborhood of 1.08 by dissolving a weighed quantity in a weighed quantity of water. (Alcohol may be substituted in material not precipitable thereby.) Of this, 2 to 3 grams may be distributed over the stone in a dish the area of which is in the neighborhood of 20 sq. cm., or one gram for each 7 sq. cm. of area. The material is distributed uniformly over the pumice by means of a pipet weighing-bottle (weighing direct upon pumice will not answer), ascertaining the weight taken by difference.

The dishes are placed in the vacuum-oven, which should be maintained at a pressure of not more than 125 mm. of mercury. The form of the oven is not material if the moisture escapes freely by passing a slow current of dried air beneath the shelf supporting the dishes. The temperature must not exceed about 70°. All weighings must be taken with the



dish covered by a close-fitting plate. The open dish must not be exposed to the air longer than absolutely necessary. Weighings may be made at intervals of two or three hours.

In the laboratory of the United States Geological Survey<sup>8</sup> a sheet-iron or nickel basin about 10 cm. in diameter and 3 cm. deep is set upon an iron plate which is heated directly by the burner. A platinum or pipe-clay triangle rests in the basin and supports the dish containing the liquid to be evaporated. It is stated that almost any liquid can be evaporated in this way without sputtering. The temperature, however, is liable to be too high for many organic solutions.

C. C. Parsons has obtained good results in the drying of sensitive organic substances by the following method: A perfectly neutral petroleum oil, free from animal or vegetable oils and mineral substances, sp. gr. 0.920, flash test 224°, fire test 260°, boiling-point about 288°, is heated to about 120° for some time and preserved in a well-stoppered vessel. A quantity of oil about six times that of the weight of the substance to be dried is heated in an evaporating dish in a drying oven to a temperature of 115°, and then weighed. The weighed portion of the substance is put into the oil; if it be very moist, it is added in small portions. Slight effervescence will usually occur, and the mass should be kept in the drying oven for a short time after effervescence has ceased. The evaporating dish containing the oil and substance is weighed; the loss is moisture. The whole operation may be completed in less than half an hour.

### Nitrogen.

**TOTAL NITROGEN.**—The Kjeldahl-Gunning method is the most satisfactory.

The reagents and operation are as follows:

*Potassium Sulfate.* A coarsely powdered form free from nitrates and chlorids should be selected.

*Strong Sulfuric Acid.* This should have a sp. gr. 1.84 and be free from nitrates and ammonium.

*Standard Acid.*  $\frac{N}{2}$  Sulfuric or hydrochloric acid, the strength of which has been accurately determined by barium chlorid or silver nitrate as required.

*Standard Alkali.*  $\frac{N}{10}$  Ammonium hydroxid, sodium hydroxid, or barium hydroxid, the strength of which in relation to the standard acid must be accurately determined.

*Strong Sodium Hydroxid Solution.* 500 grams should be added to 500 c.c. of water, the mixture allowed to stand until the undissolved matter settles, the clear liquor decanted and kept in a stoppered bottle. It will be an advantage to determine approximately the quantity of this solution required to neutralize 20 c.c. of the strong sulfuric acid.

*Indicator.* Cochineal solution is recommended by the A. O. A. C., but methyl-orange is quite satisfactory. Phenolphthalein is not well adapted to titration of ammonium compounds. (See under "Indicators.")

*Digestion Flasks.* Pear-shaped round-bottomed flasks of hard, moderately thick, well-annealed glass, about 22 cm. long, maximum diameter of 6 cm., tapering gradually to a long neck, 2 cm. in diameter at the narrowest part, and slightly flared at the mouth.

*Distillation Flasks.* Ordinary flasks of about 550 c.c. capacity. A copper flask, such as sometimes used in the manufacture of oxygen, may be substituted.

*Combined Digestion and Distillation Flasks.* Hard, well-annealed, round-bottomed glass flasks with a bulb 12.5 cm. long and 9 cm. in diameter, the neck cylindrical, 15 cm. long and 3 cm. in diameter, flared slightly at the mouth.

*Condenser and Receiver.* A tube of about 1 cm. caliber passes through a rubber stopper and is cut off obliquely at the lower end. This tube has a bulb about 4 cm. diameter, the exit tube of which is constructed so as to prevent any

liquid that may be thrown into the bulb passing into the condensing tube. The condensing tube is led through a cooling apparatus and is joined to another bulb-tube, the lower end of which dips below the standard acid in the receiving flask.

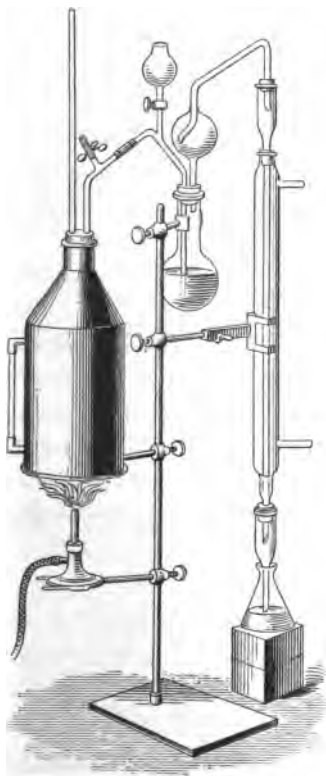


FIG. 23.

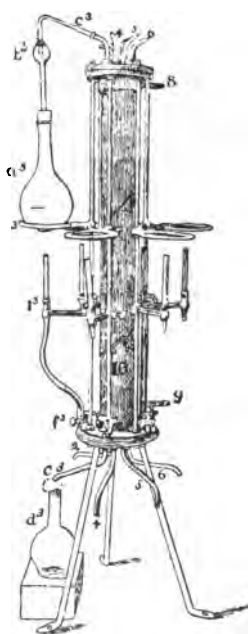


FIG. 24.

The condensing-tube should be block-tin, circumference about 3.5 cm., and at least 50 cm. should be in contact with the cooling water. The delivery tube should slope down toward the flask and may be connected flush with the condenser tube by a close-fitting rubber tube, but it will be better

if the tin tube is enlarged so as to receive the glass for a couple of centimeters. The lower end of the condensing tube is extended by means of a glass tube and rubber connected or by the attachment shown in figure 23 so as to lead the distilled liquid into the acid in the receiver. Many operators arrange to allow the lower end of the delivery tube to dip below the level of the liquid in the receiver. If this be done, the tube must be provided with a bulb to avoid the danger of suction if the boiling happens to be interrupted. About 20 c.c. of standard acid is placed in the receiver.

A special arrangement is shown in figure 23. The sodium hydroxid solution is introduced through the stopcock, and the distillation carried on by a current of steam obtained from the metal vessel which is shown provided with a water-level indicator, a safety-pipe, and a delivery-pipe. The indicator is not necessary if care be taken to keep the boiler filled with water. The safety-pipe should pass nearly to the bottom of the boiler. If obstruction occurs in the distilling or condensing apparatus, hot water may be thrown out of the boiler, hence provision must be made to avoid damage from this cause. The distilling-flask does not need to be directly heated.

Figure 24 shows a compact apparatus devised by H. Comer for these distillations, but applicable also to other similar operations.

For other distilling apparatus see under "Distillation."

*Process.*—0.7 to 3.5 grams, according to the proportion of nitrogen, are placed in a digestion flask. Then 10 grams of powdered potassium sulfate and 15 to 25 c.c. (ordinarily about 20 c.c.) of the strong sulfuric acid are added and the digestion conducted as follows: The flask is placed in an inclined position and heated below the boiling-point of the acid for from five to fifteen minutes, or until frothing has ceased. Excessive frothing may be prevented by the addition of a small

piece of paraffin. The heat is raised until the acid boils briskly. No further attention is required until the liquid has become clear and colorless, or not deeper than a pale straw. A small, short-stemmed funnel may be placed in the mouth of the flask to restrict the circulation of air.

The flask is then removed from the flame, allowed to cool, diluted with 100 c.c. of water if the smaller form of flask has been used, the liquid transferred to the distilling flask, and the digestion flask rinsed with two portions of water, 50 c.c. each, which are also transferred to the distilling flask. With the larger form of flask the dilution is made at once by the cautious addition of 200 c.c. of water. Granulated zinc, pumicestone, or 0.5 gram of zinc dust is added. 50 c.c. of the strong sodium hydroxid solution, or sufficient to make the reaction strongly alkaline, should be slowly poured down the side of the flask so as not to mix at once with the acid solution. It is convenient to add to the acid liquid a few drops of phenolphthalein solution, which will indicate when the liquid becomes alkaline, but it must be borne in mind that strong alkaline solutions destroy this indicator. Connect the flask with the condenser, mix the contents by shaking, and distil until all ammonia has passed into the standard acid. The first 150 c.c. of the distillate will generally contain all the ammonia, and should require from 40 minutes to 90 minutes. The distillate is titrated with standard alkali and the amount of acid which has been neutralized by the distillate calculated as ammonia or its equivalent in nitrogen.

If nitrates be present in the material to be analyzed, the following modification in the process must be made: The weighed material is well mixed with 35 c.c. of sulfuric acid containing 2 per cent., by weight, of salicylic acid, and the mass shaken frequently during ten minutes; 5 grams of sodium thiosulfate are added and 10 grams of potassium sulfate. The mixture is heated very gently until frothing ceases,

and then according to the usual method. The ammonia in the distillate will include that derived from the nitrogen of the nitrates.

**ALBUMINOID NITROGEN.**—Stutzer's method for this determination requires a special reagent, as follows :

*Copper Hydroxid Mixture.* 100 grams of copper sulfate are dissolved in 5000 c.c. of water, 25 c.c. of glycerol added, and then a dilute solution of sodium hydroxid until the liquid is alkaline. The mass is filtered, the precipitate is mixed well with water containing 5 c.c. of glycerol per 1000 c.c. and washed until the washings are no longer alkaline. It is then rubbed up with a mixture of 90 per cent. water and 10 per cent. glycerol in sufficient quantity to obtain a uniform magma that can be measured with a pipet. The quantity of copper hydroxid per c.c. should be determined. It should be kept in a well-closed bottle.

*Analytic Method.* A suitable amount of the material, generally about 0.7 gram, is heated with 100 c.c. of water to 100°, and a quantity of the copper hydroxid mixture containing about 0.5 gram of solid added, stirred well, allowed to cool, filtered, washed well with cold water, and the filter and precipitate treated by the Kjeldahl-Gunning method.

Substances rich in starch are best subjected to about ten minutes' warming in the water-bath instead of direct boiling. With substances containing much soluble phosphates a few cubic centimeters of alum solution should be well stirred in before adding the copper hydroxid.

### **Crude Fiber.**

The A. O. A. C. method, used by many American chemists, is substantially as follows : 2 grams of the substance, well extracted with ordinary ether (see under "Extraction"), are mixed in a 500 c.c. flask with 200 c.c. of boiling water containing 1.25 per cent. of sulfuric acid, the flask is connected

with an inverted condenser, the tube of which passes only a short distance below the rubber stopper of the flask. The liquid is brought to the boiling-point as rapidly as possible and maintained there for 30 minutes. A blast of air conducted into the flask may serve to reduce the frothing of the liquid. The mass is filtered, washed thoroughly with boiling water until the washings are no longer acid; the undissolved substance rinsed back into the same flask with the aid of 200 c.c. of boiling water containing 1.25 per cent. sodium hydroxid, nearly free from sodium carbonate; again brought to the boiling-point rapidly and maintained there for 30 minutes as directed above. The liquid is filtered by means of a Gooch crucible; washed with boiling water until the washings are neutral to phenolphthalein; dried at  $110^{\circ}$ ; weighed and incinerated completely. The loss of weight is crude fiber.

The filters used for the first filtration may be linen, glass, wool, asbestos, or any form that secures clear and reasonably rapid filtration. Hardened filters may also serve. The sulfuric acid and sodium hydroxid are nearly  $\frac{N}{4}$ , and are to be made up of the specified strength, determined by titration.

Many analysts use stronger solutions. O. Hehner uses 5 per cent. acid and alkali. It would be convenient if normal sulfuric acid and normal sodium hydroxid were adopted as standards.

Crude fiber should not be called cellulose.

### Ash.

The ash of food materials may usually be determined by heating several grams in a platinum or porcelain crucible at a low red heat. Higher temperature may cause loss of volatile salts—*e. g.*, chlorids. If a white ash cannot be obtained thus, the material should be heated only to a temperature sufficient to produce charring, the charred mass thoroughly extracted with water, and the insoluble matter collected on a filter,

which may then be returned to the crucible and ashed. To this residue the filtrate containing the soluble matter is now added, the liquid evaporated to dryness, heated to low redness, cooled, and weighed.

A muffle, heated by gas, will often be very useful in the incineration of organic bodies. A light draught of air should be maintained during the operation.

*Ash Soluble in Water.*—The ash obtained above is treated with boiling water, the solution filtered through an ashless filter, and the filter and contents again ignited and weighed. The soluble ash is determined by difference. If desired, the filtrate may be filtered to dryness, heated just below redness, and weighed. The method first mentioned is the most convenient.

*Alkalinity of Soluble Ash.*—This is determined by titrating the soluble ash with standard acid, using methyl-orange as indicator. The alkalinity is usually expressed in terms of potassium oxid.

*Ash Insoluble in Acid.*—The residue insoluble in water is treated with hydrochloric acid and the portion undissolved is well washed on the filter with water, dried, ignited, and weighed.

The ash of *fats* is conveniently determined by the following method: A weighed quantity is melted in a platinum dish, and a small filter, free from ash, is folded in four, placed upright in the melted fat, and lighted. The fat is quickly burnt off.

The following is a compilation of various methods proposed for the determination of the ash of *sugars, molasses, honeys*, etc., given by the A. O. A. C.:

(1) 5 to 10 grams of the material are heated in a platinum dish of from 50 to 100 c.c. capacity at 100° until the water is expelled, and then slowly over a flame until intumescence ceases. The dish is placed in a muffle and heated at low redness until a white ash is obtained. If the substance contain iron or any other metal capable of uniting with platinum, a dish of some other material must be used. For soluble ash the ash obtained as above is digested with water, filtered through a Gooch crucible, washed with hot water, and the residue dried at 100° and weighed. The difference of weights equals the soluble ash.



(2) To 25 grams of molasses or 50 grams of sugar, 50 mg. of zinc oxid are added, and the mass incorporated thoroughly by adding dilute alcohol and mixing. It is then dried and ignited as above. The weight of zinc oxid is deducted from the weight of the ash.

(3) The mass is carbonized at low heat, the soluble salts dissolved with hot water, the residual mass burned, the solution of soluble salts added, and evaporated to dryness at  $100^{\circ}$ , ignited gently, cooled in a desiccator, and weighed.

(4) The sample is saturated with sulfuric acid, dried, ignited gently, then burnt in a muffle at low redness. One-tenth of the weight of the ash is deducted to calculate the percentage.

### **Extraction with Miscible Solvents.**

Cold extraction may be made by macerating a weighed portion of the material in a measured volume of the solvent in a vessel closed so as to prevent appreciable evaporation, decanting or filtering an aliquot portion of the liquid, evaporating and weighing the residue. The time of maceration and the method of evaporation must be adapted to each case. The percolation method of producing a concentrated solution is not well suited to the operations of food analysis.

For thorough extraction, especially with difficultly soluble materials and volatile solvents, the continuous extraction apparatus devised by Szombathy,<sup>4</sup> but commonly called the Soxhlet tube, is most suitable. The general construction and arrangement are so well known as not to require detailed description.

The apparatus, as shown on page 50, is provided with a globular metal condenser, but the ordinary spiral condenser or Cribb's form may be employed. The material may be placed in a fat-free paper thimble and covered with a plug of cotton to prevent loss of fine particles. In place of the cotton plug a Gooch crucible may be used, as shown in the cut. The top of the thimble should be a short distance below, and the top of the crucible a short distance above, the bend of the siphon. The thimble should be supported by a section of

glass tubing, 1 to 2 cm. long, with rounded edges; the edge on which the thimble rests should be a little uneven to prevent a close joint, which would hinder the siphoning of some of the liquid.

Another method is to use a glass tube open at both ends, the material to be extracted being held in position by loose plugs of cotton placed above and below.

To obtain good results with ether it is essential that it be as nearly as possible free from alcohol and water. The method of purification recommended by the A. O. A. C. is as follows:

Commercial ether is washed with two or three successive portions of distilled water and solid sodium hydroxid added until most of the water has been extracted. Carefully-cleaned metallic sodium, cut into small pieces, is added until there is no further evolution of hydrogen. The ether thus dehydrated must be kept over metallic sodium, and should be only lightly stoppered in order to allow any accumulated hydrogen to escape.

Light petroleum, commonly known as benzin and gasoline, and often by other trade-names, may be used for extraction purposes. It should be purified by redistillation, selecting the portions which come over below  $50^{\circ}$ .

Other solvents are employed in special cases. Benzene, chloroform, carbon disulfid, and acetone are now obtainable

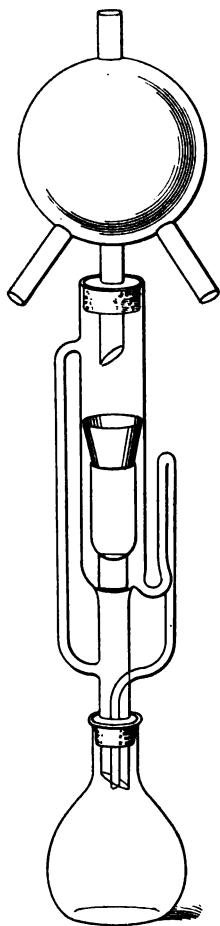


FIG. 25.

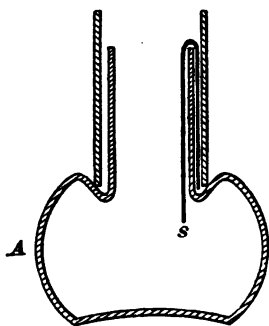
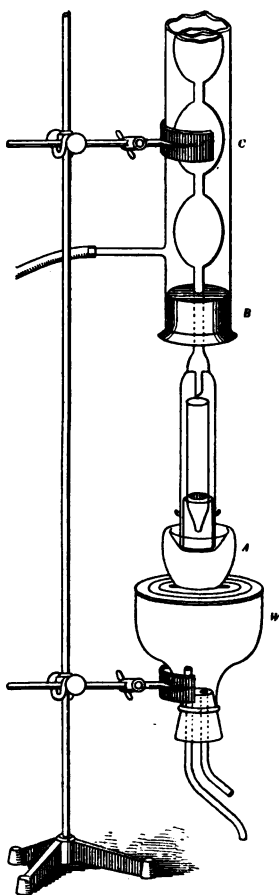


FIG. 26.

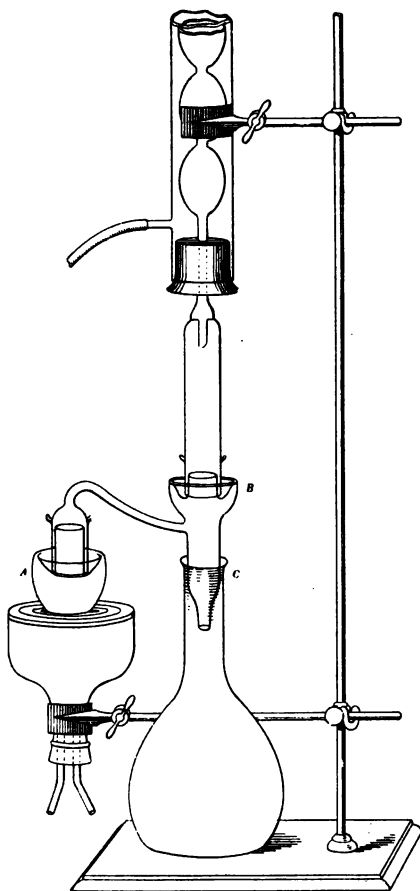


FIG. 27.

of high purity, but are liable to contain some moisture, which can be removed by treatment with plaster-of-Paris.

*Knorr's extraction apparatus* substitutes mercury seals for corks and ground joints. Several other improvements in the details of the Soxhlet apparatus are made, as shown in figure 26. The condenser is a tube with a series of bulbs, and is fused to the hood which holds the material to be extracted. The rubber stopper which supports the outside of the condenser should be put on before the junction is made. *A* shows a section of the flask and lower part of the hood in

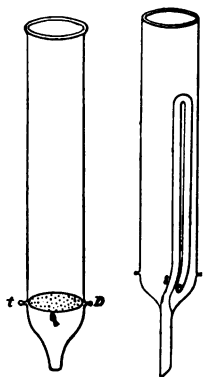


FIG. 28.

position. *S* is a siphon for preventing the accumulation of solvent between the hood and the neck of the flask. The junction between the hood and the flask is sealed by mercury. The flask is held by a rubber band which passes under it and over two hooks on the hood. Figure 28 shows a tube for holding the material; *D* is a perforated platinum plate. At *t* are nipples for holding the tube upon the rim of the flask. A convenient arrangement of the siphon is also shown in figure 28; the siphon, being within the apparatus, is protected from breakage.

With Knorr's apparatus little leakage occurs even with the most volatile solvents.

For the recovery of the solvent the apparatus shown in figure 27 is used, in which *A* is the flask containing the liquid. *C* may be a ground joint; the joints of *A* and *B* are sealed with mercury.

It must not be overlooked that mercury seals exposed constantly to the air of badly ventilated rooms may cause chronic mercurial poisoning.

Wiley's extraction apparatus is shown in figure 29.

The outer vessel is a stout glass tube. The inner vessel is of nickel-plated metal in a series of double cones; the flat plate at the top fits tightly on the ground surface of the glass vessel. Cold water is passed continually through the interior of the metal vessel, by which the solvent is constantly condensed, and drops upon the material to be treated, which is contained in a porcelain or platinum bucket, with a detachable perforated bottom, through which the extract drops into a vase-like receiver resting in the outer vessels. This is not shown in the cut, and will not be required if the estimation be made by the indirect method.

#### Extraction with Immiscible Solvents.

Solvents not miscible with water are employed for extracting substances by shaking the solvent thoroughly with the aqueous solution, allowing the liquids to separate, and removing one of them. The process is most conveniently performed in a stoppered separator. The principal difficulty is the liability of some liquids to form emulsions which separate only after long standing. Separation may sometimes be hastened by cooling the mixture or by adding more of the solvent. One of the most satisfactory methods when operating upon small amounts of liquid is to whirl the mixture for a short time in a high-speed centrifuge.

Figure 30 shows an apparatus devised by O. Förster for use with solvents lighter than water.

The cylinder *A* should hold about 1000 c.c. Two openings are not necessary, since both tubes may pass through the cork, but the arrangement shown is more convenient. 600 c.c. of

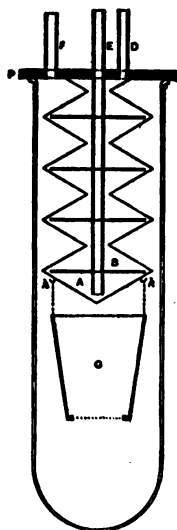


FIG. 29.

the solution are placed in the cylinder, 300 c.c. of solvent added and the mixtures well shaken. The rest of the apparatus is then attached. The flask *B* has a capacity of 200 to 300 c.c.; the solvent in it is heated by a water-bath. The vapor passes by *a* into *b*, the condensed liquid flows to the bottom of *A* and rises through the solution; the upper layer

returns through *c* into *B*. The tube *c* should not extend into the liquid in *B*. A small quantity of aqueous liquid may collect at intervals in *B* and should be removed.

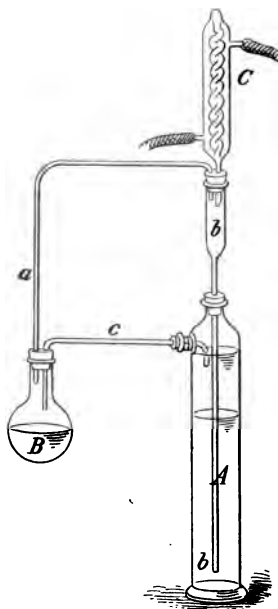


FIG. 30.

### Distillation and Sublimation.

Retorts and alembics are now but little used, but are serviceable in some cases. With glass vessels the irregular percussive boiling, commonly called "bumping," is liable to break the vessel or to spurt portions of the undistilled liquid into the condensing apparatus. Bumping may usually be prevented by the addition of a few fragments of pumice, clay pipe, or platinum foil. Dry pumice floats on most liquids. It may be made to sink either by soaking it in water for

a day or so or by heating the fragment to redness and quenching it in the liquid. With inflammable liquids, the latter method must be used cautiously. A special device to prevent bumping is described by W. H. Hess and A. B. Prescott : <sup>5</sup> A capillary tube is cut of such length that it cannot lie on the bottom of the distilling vessel, and projects some distance above the level of the liquid. One end is sealed and the tube

is placed with open end resting about the center of the bottom of the vessel.

In special apparatus, a flask with a short platinum wire fused into the bottom is preferred. As a protection against spurting, bulb-tubes are used, as shown on page 43.

Condensing apparatus is made in considerable variety; practically, glass and block-tin are the only available materials for tubes. Glass tubes are liable to crack at the point at

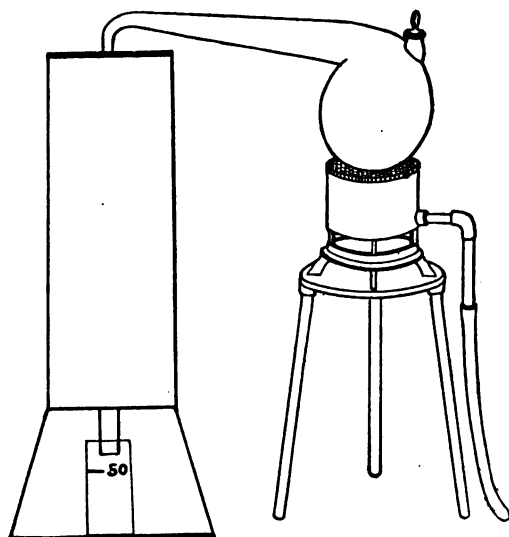


FIG. 31.

which the cooling action begins. To avoid leakage and the contact of hot vapors with corks or rubber tubes, the connections should be as few as possible. Arrangements of distilling apparatus are shown in the section on nitrogen determination and other convenient forms in figures 31 and 32. In the former a block-tin worm passes through a copper tank containing the cooling water. The upward inclination of the





arrangement are sufficiently indicated in the drawing. The apparatus is shown as arranged for water analysis. When Kjeldahl distillations are being made the lower end of the block-tin tube should be extended by means of a bulbed glass tube, as noted elsewhere. Safety bulbs may also be placed between the flask and condensing tube in such a way as to avoid rubber-tube connections. Materials are added by means of long-stemmed funnels. Weston uses a Bunsen burner, but it is probable that the low temperature burner would be satisfactory in many cases.

Figure 33 shows Cribb's condenser, which may be attached to any distilling apparatus. The distillation tube is attached at *A*. The walls are double; condensation occurs in the space between them, and the distillate flows out by the tube *E*. The cooling water flows through *F* to the bottom of the inner space, overflows at *J* into the catch-basin below, escaping by *G*. The stopper *I* serves to steady the tube *F*, and should have several large notches cut in it to allow the water to escape freely. It is usually necessary to wrap a piece of muslin around the outside of the apparatus to cause the overflowing water to run properly. The condenser may be made of glass, block-tin, or tinned copper. Experience shows that the apparatus will be more satisfactory if some of the dimensions are changed from those indicated in the figure, which is taken from Cribb's paper. The annular space should be larger, especially at the bottom; the catch-basin must be roomy, and *G* should have a caliber at least three times that of *F*. The catch-basin is held in place by rubber tubing.

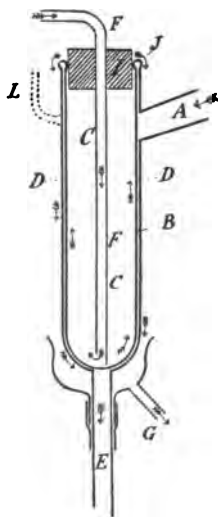


FIG. 33.

The condenser is supported by a strong clamp. *L* is for attachment of an air-pump for distillation under diminished pressure.

For forms and arrangements of reflux or inverted condensers see under "Extraction."

Distillation of small amounts of material may be made with the ordinary extractor, terminating the operation before the distillate reaches the level of the bend of the siphon.

*Distillation under reduced pressure* or in a current of indifferent gas may be carried out in the apparatus devised by L. T. Thorne,<sup>6</sup> which, in a form improved by F. C. Axtell, is

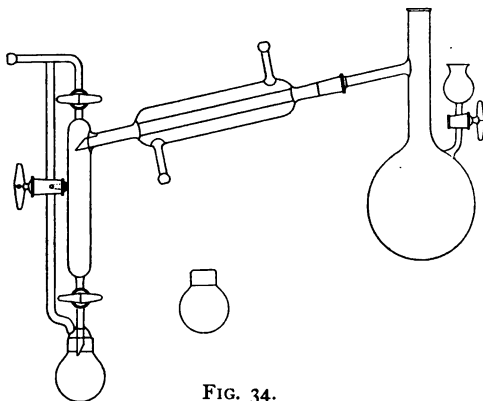


FIG. 34.

shown in figure 34. This consists of a distilling-flask, a condenser, an upright receiver, and a small receiving-flask. It is convenient to have several of the last. The distilling-flask is furnished with a tap-funnel. Its mouth is best closed with a good cork which has been well softened. A thermometer may be passed through this. The condenser and upright receiver are joined by fusion and the latter has three stopcocks, the upper and lower being of ordinary form, the middle one a three-way cock. All stopcocks and joints must be well ground.

The operation is as follows: A little powdered pumice-stone is placed in the distilling-flask and the cork with the thermometer placed in position. The tube at the upper extremity of the receiver is connected with the air-pump, a strong vessel, having a capacity of several liters, being interposed between the pump and the apparatus to obviate the effect of sudden variations of pressure. The funnel-tap on the distilling-flask is closed, the upper stopcock is opened and the lower one is closed, and the middle one opened so as to exhaust the receiving-flask. The liquid is then introduced into the distilling flask through the tap-funnel, and after the foaming due to the liberation of air by the pumice-stone has subsided, distillation is begun. When the first fraction or a sufficient quantity has collected in the upright receiver, the upper cock is closed, the lower one opened, and the liquid allowed to run into the receiving-flask. The lower cock is closed and the middle one turned so as to admit air to the flask, which is then disconnected and another substituted. The cocks are then set for the beginning of another distillation.

Axtell finds that powdered pumice, used as indicated, entirely prevents bumping.

For lubrication of glass stopcocks, the following mixtures, devised by F. C. Phillips, are useful:

Pure rubber, . . . . . 70 parts		Pure rubber, . . . . . 70 parts
Spermaceti, . . . . . 25 "	or	Unbleached beeswax, . 30 "
Vaselin, . . . . . 5 "		

The rubber must be fresh and pure; rubber scraps will not answer. It should be melted in a covered vessel, the other materials added, and the mixture well stirred while hot, care being taken not to scorch it. It must not be exposed to air longer than is necessary during heating, and should be kept in well-closed bottles. These mixtures may be removed from

the parts of the apparatus which are not easy of access by the use of a little strong nitric acid, which loosens the lubricant so that it may be washed out with water.

*Fractional distillation* may be performed with the Thorne-Axtell apparatus. Special bulb-tubes have been devised for attachment to ordinary flasks so that the vapor may be partially condensed and succeeding portions washed with the liquid which runs back continuously into the flask. Among these are the Le Bel-Heninger and Glynsky tubes. The former bears from two to six bulbs. The upper part has an inclined side tube for connection with the receiver and an opening through which the thermometer can be passed. Each of the bulbs is connected with the one just below by a side tube. At the constricted part of each bulb a small thimble of platinum, copper, or nickel gauze rests. The vapor condenses in the cups and washes the vapor subsequently formed. The liquid runs off from each bulb, back to the flask. The flame should be regulated so as to keep all the cups full, and cause the distillate to fall from the end of the tube in separate drops. In the Glynsky bulb hollow glass balls replace the gauze.

It must be borne in mind that the present United States revenue-law requires all distilling apparatus to be registered, no matter for what purpose it is used. Heavy penalties are imposed for using non-registered stills. No fee is imposed for registry, which is made on blanks furnished by the Collector of Internal Revenue.

SUBLIMATION may be performed in a narrow test-tube or watch-glasses with concavities facing, the upper glass being slightly small so that it may fit well. A gentle heat is applied to the lower dish. By substituting a beaker containing water for the upper watch-glass a better cooling effect will be obtained.

### Apparatus and Chemicals.

These can now be obtained generally of good quality at almost all times and places, but a few suggestions may be of value.

*Centrifuge.*—Centrifugal apparatus is of much advantage in laboratory work. The slow-speed machines made for milk analysis are of limited application; much better results are obtained by the high-speed apparatus of the type shown in figure 35.

In operating such machines, the load on the revolving arms must be balanced or the center of gravity will not coincide with the center of revolution, and an objectionable vibration will be produced. The machine should be attached to a firm table or shelf and kept properly oiled and protected from dust. The tubes usually furnished are narrowed at the bottom, and, as solid material is apt to be packed closely by the centrifugal action, it is sometimes difficult to dislodge it, but care should be taken to get all such material out of the tube so as not to contaminate the substance used in a subsequent experiment. If it be desired to use vessels not narrowed at the base, small glass tubes closed by cork at one end may be substituted. In this case, however, the lower end of the tube-holder should be packed with cotton to such a height that the cork cannot be driven into a part of the tube narrow enough to hold it tightly. If this precaution be neglected, the rotation will push the glass tube so far into the tube-holder that it may be impossible to draw it out without leaving the cork.

*Glassware* suitable for most laboratory work is now made



FIG. 35.

in the United States, but the Bohemian and Jena glass still shows important merit which will lead to preference for it in many cases. For the cleaning of glass and porcelain, especially when working with fatty matters, the commercial trisodium phosphate is of much use. Vessels cleaned with it must be well rinsed. A bath of so-called battery fluid (potassium dichromate or sodium dichromate, or, better, the crude chromic acid sold for the purpose, 250 grams ; water, 2000 c.c.; sulfuric acid, 300 c.c.) will make an efficient cleaning solution for all non-metallic articles. These should be cleansed with soap, sodium phosphate, or sodium carbonate to get rid of the organic matter, rinsed, and then soaked in the liquid overnight. The solution gives off no fumes and its color guards against imperfect rinsing. It is of little value when it has become brown or green, but may be freshened by adding crude chromic and sulfuric acids. As the liquid is very corrosive, all waste from it should be washed down the drain-pipes with a free flow of water. Strong sulfuric acid is used by some chemists, especially for cleaning greasy apparatus. Organic matters such as corks and tubes should, of course, not be put in these cleaning solutions.

For heating beakers and flat-bottomed flasks the hot-plate is much used, but the thin cast-iron plates commonly furnished are unsatisfactory. A better form is a rolled plate at least 1 cm. thick. Nickel wire-gauze is a good substitute for the common wire-gauze. The Chaddock burner, made of non-corrodible materials, is now obtainable, and is adapted to use in the fume-box. Electric heating apparatus has been brought to considerable efficiency, and will in time supplant all present methods, but the installation and operation are as yet costly. An incandescent lamp may be arranged as a heating apparatus, and is especially satisfactory in extractions and distillations with inflammable materials. The low-temperature burner shown in figure 36 is convenient in many opera-

tions. As sold, the inlet pipe is too short and the rubber connection becomes hot. The inlet should be lengthened by a piece of metal pipe (standard  $\frac{1}{8}$  inch gas-pipe is suitable) about 10 cm. long. In default of this, the joint may be kept cool by wrapping around it a piece of muslin, the ends of which dip in a vessel containing water.

*Filter-papers* are furnished in great variety, adapted to all purposes. The so-called hardened filters are serviceable in several operations, such as determination of crude fiber, insoluble matter, and extraction with volatile solvents, for with care the wet precipitate can be scraped off without removing an appreciable amount of the filter-paper.

Glass rods slightly flattened or bent at the middle to a very obtuse angle are convenient because they are not liable to roll off of beakers or funnels.

*Reagents*, especially those used only in small amounts, are most conveniently kept in capped bottles, each with small glass tube or pipet, the tube being just long enough to reach above the top of the bottle. In this way none of the solution will get in contact with the neck of the bottle. Solids should be kept in hood-stoppered bottles,—*i. e.*, those in which the flat top of the stopper is close to the bottle,—so as to give less chance for deposit of dust. All chemicals in general use should be kept in closed cases, ammonium hydroxid and ammonium carbonate being separate from the common acids. The stock bottles for acids and standard solutions should be protected from dust by placing over the stopper of each, an inverted tumbler large enough to rest on the top of the body of the bottle.

*Platinum ware* requires care to prevent staining and cracking. Substances containing any of the easily-reducible metals



FIG. 36.

must not be heated in contact with platinum; even iron compounds in the presence of reducing agents—*e. g.*, filter-paper—will do harm. Sudden cooling of platinum should be avoided, as it tends to make the metal brittle. After being heated to redness the metal, when cold, should be lightly rubbed with very fine sea-sand (not river-sand nor powered quartz or pumice), by which the metal will be burnished and its texture preserved. The platinum-pointed forceps should be treated in the same way.

Platinum dishes may often be cleaned by rubbing them with sodium amalgam, decomposing this by immersion in water, and driving the mercury off by heating to redness. Some stains may be removed by melted potassium acid sulfate.

*Nickel dishes* may be substituted for platinum in cases in which only gentle heating is required, but nickel is apt to be injured by direct heating with gas.

All the largely used chemicals are obtainable of good quality, as a rule, but in important investigations tests for purity and strength should be applied. The following notes will be sufficient.

*Alcohol*.—Ethyl alcohol, commonly called “grain alcohol,” contains in its strongest commercial form about 95 per cent. of ethyl hydroxid, notable quantities of esters, aldehydes, fusel oil, and traces of acid. For some purposes—*e. g.*, making standard solutions of alkali—it must be purified by redistillation over sodium hydroxid. The absolute alcohol sold by dealers usually contains some water. The presence of water in alcohol may be detected by the evolution of acetylene when a little calcium carbide is added. This may also be employed for removing small amounts of water, the liquid being then redistilled, but hydrogen sulfid, hydrogen phosphid, and ammonium compounds may be thus introduced. Anhydrous copper sulfate is turned blue by alcohol containing water.



*Methyl alcohol.* Crude wood-alcohol is of limited use in laboratory work. It contains much acetone. A purified article is now furnished, under the trade name "Columbian Spirit," which is about 98 per cent. methyl hydroxid and is free from notable amounts of impurities. It may be used with economy as a substitute for ethyl alcohol in many cases. It is more volatile, but traces of strong-smelling foreign matters may cause the odor to persist longer than with refined alcohol.

*Ether.* Commercial ether contains notable amounts of alcohol and water, but much purer samples can be obtained from dealers in laboratory supplies. A method for preparing ether for extraction purposes is given on page 50.

*Chloroform, benzene, and petroleum spirit* are usually obtainable of good quality, except that all are liable to contain water, which is sometimes objectionable. It may be removed by use of anhydrous calcium sulfate or anhydrous copper sulfate and redistillation. Commercial chloroform is liable to decomposition, by which it becomes acrid. All volatile solvents are liable to contain appreciable amounts of non-volatile materials.

*Sodium hydroxid.* Several brands sold for household use are suitable for ordinary purposes, such as making standard alkali or in the Kjeldahl-Gunning process.

*Potassium hydroxid.* Purified grades should be used.

*Sand and asbestos* intended for moisture and extract determination must be selected with care, and dried thoroughly before weighing. Common sand contains much material other than quartz; asbestos fiber is often of inferior quality.

**Electrolytic Method for Standard Solutions.**—The preparation of standard solutions by electrolysis has been investigated by R. K. Meade,<sup>7</sup> who finds the following method accurate :

12.487 grams of pure crystallized copper sulfate are dissolved in about 750 c.c. of hot water in a 1000 c.c. beaker.

When the solution is cold, a cylinder of thin copper foil a little more than three times the diameter of the beaker is rolled so that the ends lap. The negative wire is slipped through holes in the lap and fastened. The beaker is covered by a perforated watch-glass, through which a platinum wire for the positive pole passes. A current of 1.5 to 2 amperes is sent through the solution for at least 8 hours. The terminals are then well rinsed, also any copper that may have dropped, the liquid decanted into the flask, made up to mark, and mixed. The solution is decinormal. Normal and half-normal can also be prepared in this manner.

In the preparation of standard solutions it must be borne in mind that graduated apparatus is not only often inaccurate, but the systems of standardizing it are not wholly uniform. It is to be regretted that some of the dealers in reagents have not established a system of supplying standard solutions of certain reagents of absolutely uniform strength.

**Indicators.**—For ordinary laboratory work litmus, phenolphthalein, and methyl-orange are usually preferred.

*Litmus.* Litmus solution is now little used. It is prepared by treating the commercial material with water and filtering the solution after sufficient color has dissolved. It must be kept in an open bottle. Intermediate litmus-paper, which is convenient for ascertaining the reaction of liquids, is prepared as follows: A clear, fresh solution of litmus is divided into two equal portions; one of these is rendered purple-red (not bright red) by the cautious addition of dilute nitric acid; the other portion is then added and strips of good filter-paper soaked in the liquid and dried quickly. This paper will be affected by ordinary acid or alkaline solutions. It should be kept in the dark, protected from dust.

*Phenolphthalein.* A solution of 1 gram in 100 c.c. of good (methyl or ethyl) alcohol is sufficient and keeps well.

*Methyl-orange.* A solution of 0.1 gram in water will be satisfactory. In titrating with methyl-orange very little of the indicator should be used.

*Cochineal.* Many prefer this indicator for titrating ammonium hydroxid. The following description is given by the A. O. A. C. in connection with the Kjeldahl-Gunning process: 3 grams of powdered cochineal are macerated for several days, with occasional shaking, in alcohol of about 20 per cent., and the solution filtered.

## APPLIED ANALYSIS

### GENERAL METHODS

#### POISONOUS METALS

The elements included under this title are mercury, arsenic, lead, tin, copper, and zinc. Some very poisonous elements are not likely to be encountered in foods, and therefore are not considered in this connection.

A. H. Allen <sup>8</sup> has devised a general process for the detection of poisonous metals. A convenient quantity of the substance, say 25 grams, is mixed in a porcelain crucible by degrees with sufficient strong sulfuric acid to moisten the mass thoroughly without making it fluid. About 2 c.c. will generally be required. Liquid material should be evaporated to dryness or nearly so at a low temperature before being treated with the acid. The crucible is heated for a short time on the water-bath, after which the temperature is gradually raised to a point below that required to volatilize the sulfuric acid, and maintained until the action seems to be complete. It is not necessary to carry on this part of the process until the carbon is burnt off. The crucible is allowed to cool, about 1 c.c. of strong nitric acid added, and the heating continued until red fumes are evolved. Recently ignited magnesia, in the proportion of 0.5 gram for each cubic centimeter of the acid used, is incorporated with the mass and the mixture burned off at a dull red heat, preferably in a muffle. After cooling, the ash is moistened with nitric acid, again burned off, and the process repeated until all the carbon is consumed. The residue is treated with 0.5 c.c. of sulfuric

acid, heated until fumes are evolved, cooled, boiled with water, diluted without filtration to about 100 c.c., saturated with hydrogen sulfid, the solution filtered and examined according to the following scheme :

AQUEOUS SOLUTION may contain zinc, iron and earthy phosphates. Add bromin water to destroy hydrogen sulfid, convert iron into the ferric state, boil, then add excess of ammonium hydroxid, boil again, and filter.		PRECIPITATE AND RESIDUE may contain lead sulfid, stannic oxid, copper sulfid, or calcium sulfate. Fuse in porcelain crucible for 10 minutes with 2 grams of mixed potassium and sodium carbonates and 1 gram of sulfur. When cool, boil with water and filter.	
PRECIPITATE may contain iron and phosphates.	FILTRATE if blue, contains nickel. Divide into two portions:		RESIDUE. Boil with strong hydrochloric acid as long as hydrogen sulfid is evolved, add a few drops of bromin water to complete the oxidation of the copper sulfid, and filter if necessary. To the filtrate add excess of ammonium hydroxid, when a blue coloration will be indicative of copper. Acidulate the liquid with acetic acid and divide into two portions:
			FILTRATE. Acidulate with acetic acid. A yellow precipitate of stannic sulfid indicates <i>tin</i> .
	I. Heat to boiling and add potassium ferrocyanid. White precipitate or turbidity indicates <i>zinc</i> .	II. If zinc found in I, for its determination, acidulate the ammoniacal solution strongly with acetic acid, filter, if necessary, and precipitate the zinc from the filtrate by hydrogen sulfid. Any nickel present will also be precipitated.	I. Add potassium chromate. A yellow precipitate indicates <i>lead</i> .

Allen's scheme does not include chromium, which may be present as a constituent of lead chromate and will be found almost entirely in the precipitate and residue insoluble in water. For its detection a portion of this or of the original ash may be fused with sodium carbonate and potassium chlorate, the yellow melt containing chromate dissolved in

the smallest possible quantity of water and slightly acidulated with hydrochloric acid. The liquid is then added to a test-tube containing a small amount of hydrogen dioxid overlaid with a little ether. In the presence of a chromate the water will acquire a blue color, which on slight shaking will pass into the ethereal layer.

When *tin* is known to be present, the amount may be found by treating the precipitate of stannic sulfid with strong nitric acid, igniting the metastannic acid formed, and weighing the resultant stannic acid. For the detection of tin it is recommended to treat the stannic sulfid with hydrochloric acid and bromin water and boil the filtered liquid with iron wire to reduce to the stannous condition. The liquid is diluted and decanted from the undissolved iron and any precipitated material, and the tin detected by adding a drop of mercuric chlorid solution, which will produce a white or gray turbidity according to the amount of tin present.

*Copper* may be estimated colorimetrically by means of ammonium hydroxid or potassium ferrocyanid. According to Bodmer and Moor, for very small amounts the ferrocyanid method is the most accurate. Paul and Cownley estimate copper as follows: The sample is carbonized in a platinum dish and extracted with a little hydrochloric acid; the insoluble residue is ignited with a little nitric acid, hydrochloric acid added, and the resulting mixture added to the original extract. The solution is then concentrated to about 30 or 40 c.c., placed in a weighed platinum dish, and the copper deposited with pure zinc. If the deposit is not of true copper color, it is dissolved in a little nitric acid and the copper determined colorimetrically.

*Zinc*.—Wiley determines the amount of zinc in evaporated fruits as follows: The sample is placed in a large platinum dish and heated slowly until dry and in incipient combustion. The flame is removed and the combustion allowed to proceed,

the lamp being applied from time to time, in case the burning ceases. The mass, when burned out, consists of ash and char. It is ground to fine powder and extracted with hydrochloric or nitric acid, the residual char is burned to whiteness at a low temperature, the ash extracted with acid, the soluble portion added to the first extract, and the whole filtered. A drop of methyl-orange solution is placed in the liquid and ammonium hydroxid added until it is only faintly acid. The iron is precipitated by adding 50 c.c. of a solution of ammonium acetate, 250 grams to the liter, and raising the temperature to about 80°. The precipitate is separated by filtration, washed in water at 80° until free from chlorid, the filtrate saturated with hydrogen sulfid, allowed to stand until the zinc sulfid settles, and poured on a close filter. It is often necessary to return the filtrate several times before it becomes limpid. The collected precipitate is washed with a saturated solution of hydrogen sulfid containing a little acetic acid. The precipitate and filter are transferred to a crucible, dried, ignited, and the oxid weighed.

*Arsenic*, if present in amount sufficient to be of sanitary significance, may be detected by Reinsch's test, a liberal amount of hydrochloric acid being used, since arsenates do not otherwise respond to the test. Some water strongly acidulated with hydrochloric acid is placed in a test-tube, about half a square centimeter of bright copper foil added, and the liquid boiled gently for a few minutes. If the copper remains bright, showing that the reagents contain no arsenic, the material to be tested is added and the liquid again boiled for several minutes. If arsenic be present, a steel-gray stain will appear on the copper. The slip is removed, washed with distilled water, dried by pressure between filter-paper, placed at the closed end of a narrow glass which has been previously dried by heating nearly to redness. The tube is gently heated at the point at which the copper rests. The arsenic will be

converted into arsenous oxid, which will collect on the cooler portions of the tube in octahedral crystals.

Reinsch's test cannot be applied in the presence of active oxidizing agents, such as chromates, chlorates, or nitrates.

Gutzeit's test, which is more delicate, is as follows : Place in a tall test-tube about a gram of pure zinc, 5 c.c. of diluted sulfuric acid (6 per cent.), and 1 c.c. of the sample. The mouth of the test-tube is covered with a tightly-fitting cap of three thicknesses of filter-paper. A drop of strong solution of silver nitrate is placed on the upper paper and the tube allowed to stand for 10 minutes in the dark. If arsenic be present, a bright yellow stain will appear on the filter-paper, which, on the addition of water, becomes black or brown. A blank test should always be made to establish the purity of the reagents. Sulfids (which may be detected by substituting lead acetate for the silver nitrate in the above test) must be oxidized to sulfates before applying the test.

The test is delicate. A less rigorous one may be made by substituting a drop of a saturated solution of mercuric chlorid for the silver nitrate. If no yellow coloration appears after 10 minutes, the sample may be considered free from arsenic.

The purity of the reagents must be carefully ascertained before applying any of these methods.

## COLORS

At present, the colors used in food-articles are mostly synthetic products, commonly called "anilins," but largely derived from other coal-tar materials.

Natural organic colors—annatto, cochineal, turmeric, indigo, saffron, and chlorophyl—are used to a limited extent, but the mineral colors, such as lead chromate and ferric oxid, are rarely employed.

The National Association of Confectioners of the United



States has published a list of forbidden and permitted colors, and many manufacturers are following the suggestions therein made. A summary of this list is herewith presented. The nomenclature of the colors is much confused, but the list has a suggestive value.

## FORBIDDEN

All colors containing appreciable amounts of mercury, lead, copper, arsenic, antimony, tin, zinc, chromium, cadmium, and barium.

PONCEAU 3RB—Ponceau B extra, Fast Ponceau B, New Red L, Scarlet EC, Imperial Scarlet, Old Scarlet, Biebrich Scarlet.

CROCEIN SCARLET 3B—Ponceau 4RB.

COCHENILLE RED A—Crocein Scarlet 4B and G, Brilliant Scarlet, Brilliant Ponceau 4R, Ponceau 4R, Ponceau Brilliant 4R, New Coccin Scarlet.

CROCEIN SCARLET 7B—Crocein Scarlet 8B, Ponceau 6RB.

CROCEIN SCARLET O Extra.

SAFRANIN—Safranin T, Safranin extra G, Safranin G extra, GGSS, Safranin GOOO, Safranin FF extra, No. O, Safranin conc, Safranin AG extra, Safranin AGT extra, Anilin pink.

GUM GUTTA.

PICRIC ACID.

MARTIUS YELLOW—Naphthylamin yellow, Jaune d'or, Manchester yellow, Naphthalene yellow, Naphthol yellow.

ACME YELLOW—Chrysoin, Chryseolin yellow T, Gold yellow, Resorcin yellow, Acid yellow RS, Tropeolin O, Jaune II.

VICTORIA YELLOW—Victoria Orange, Anilin Orange, Dinitro-cresol, Saffron Substitute, Golden yellow.

ORANGE II—Orange II, Orange P, Orange extra, Orange A, Orange G, Acid Orange, Gold Orange, Mandarin G extra,

$\beta$ -Naphthol orange, Tropeolin OOO 2, Mandarin, Chrysaurin.

METANIL YELLOW—Orange MN, Tropeolin G, Victoria yellow (O double conc.), Jaune G, Metanil extra.

SUDAN I—Carminnaphthe.

ORANGE IV—Orange IV, Orange N, Orange GS; New yellow, Acid yellow D, Tropeolin OO, Fast yellow, Diphenylorange, Diphenylamin Orange, Anilin yellow.

NAPHTHOL GREEN B.

METHYLENE BLUE BBG—Methylene Blue BB, in powder extra, Methylene Blue DBB, extra, Methylene Blue BB, (Crystalline), Ethylene Blue, Methylene Blue BB.

BISMARCK BROWN—Bismarck brown G, Manchester brown, Phenylene brown, Vesuvin, Anilin brown, Leather brown, Cinnamon brown, Cannelle, English brown, Gold brown.

VESUVIN B—Manchester brown EE, Manchester brown PS, Bismarck brown, Bismarck brown T.

FAST BROWN G—Acid brown.

CHRYSOIDIN—Chrysoidin G, Chrysoidin R, Chrysoidin J, Chrysoidin Y.

#### PERMITTED

ULTRAMARINE BLUE.

ULTRAMARINE VIOLET.

MANGANESE BROWN.

CHOCOLATE BROWN and colors of a similar nature have as their basis natural or precipitated ferric oxid which in an impure condition may have small quantities of arsenic in its composition. It is possible with proper care to secure raw material entirely free from this objectionable element and no ferric oxid containing any traces of arsenic should be used in the preparation of color.

ULTRAMARINE GREEN.

COCHINEAL CARMIN.

CARTHAMIC ACID (from saffron).

RED WOOD.

ARTIFICIAL ALIZARIN AND PURPURIN.

CHERRY AND BEET JUICES.

EOSIN—Eosin A, Eosin G extra, Eosin GGF, Eosin JJJ, Eosin JJJJ extra, Eosin extra, Eosin KS, Eosin DH, Eosin JJF.

ERYTHROSIN—Erythrosin D, Erythrosin B, Pyrosin B, Primrose Soluble, Eosin J, Dianthin B.

ROSE BENGAL—Rose Bengale N, Rose Bengale AT, Rose Bengale G.

PHLOXIN—Phloxin TA, Eosin blue, Cyanosin, Eosin 10 B.

BORDEAUX AND PONCEAU reds resulting from the action of Naphtholsulfonic acids on diazoxylenes.

PONCEAU 2 R—Ponceau G, Ponceau GR, Ponceau R, Brilliant Ponceau G, Ponceau J.

BORDEAUX B—Fast Red B, Bordeaux BL, Bordeaux G, Bordeaux R extra, Cerasin, Rouge B.

PONCEAU GG—Brilliant Ponceau GG, Ponceau JJ.

FUCHSIN S—Acid Magenta, Rubin S, and Fuchsin.

ARCHIL SUBSTITUTE—Naphthion red.

ORANGE I—Orange No. 1, Naphthol orange,  $\alpha$ -Naphthol orange, Tropeolin OOO 1.

CONGO RED.

AZORUBIN S—Azorubin, Azorubin A, Azoacidrubin, Fast red C, Carmoisin, Brilliant Carmoisin O.

FAST RED D—Fast red EB, Fast red NS, Amaranth, Azoacidrubin BB, Bordeaux DH, Bordeaux S, Naphthol red S, Naphthol red O, Victoria ruby, Wool red (extra).

FAST RED—Fast red E, Fast red S, Acid Carmoisin S.

PONCEAU 4 GB—Crocein Orange, Brilliant Orange G, Orange GRX, Pyrotin Orange, Orange ENL.

METANITRAZOTIN.

ANNATTO.

SAFFRON.

SAFFLOWER.

TURMERIC.

NAPHTHOL YELLOW S—Citronin A, Sulphur yellow S, Anilin yellow S, Anilin yellow, Succinin, Saffron yellow, Solid yellow, Acid yellow S.

BRILLIANT YELLOW (Schoelkopf).

PONCEAU 4 GB—Crocein Orange, Brilliant Orange G, Orange GRX, Pyrotin Orange, Orange ENL.

FAST YELLOW—Fast yellow G, Fast yellow (greenish), Fast yellow S, Acid yellow, New yellow L.

FAST YELLOW R.

AZARIN S.

ORANGE—Orange GT, Orange RN, Brilliant Orange O, Orange N.

SPINACH GREEN.

CHINESE GREEN.

MALACHITE GREEN—Malachite green B, Benzaldehyde green, New Victoria green, New green, Solid green crystals, Solid green O, Diamond green, Diamond green B, Fast green, Bitter Almond-oil green.

DINITROSORESORCIN—Solid green O, in paste, Dark green, Chlorin, Russia green, Alsace green, Fast green, Resorcinol green.

INDIGO.

LITMUS.

ARCHIL BLUE.

GENTIAN BLUE 6 B—Spirit Blue, Spirit Blue FCS, Opal Blue, Hessian Blue, Light Blue.

COUPIER'S Blue—Fast blue R and B, Solid blue RR and B, Indigin DF, Indulin soluble in alcohol, Indophenin extra, Blue CB (soluble in alcohol), Nigrosin (soluble in alcohol).

IN GENERAL such blue colors as are derived from Triphenylrosanilin or from Diphenylamin.

PARIS VIOLET—Methyl violet B & BB, Methyl violet V 3, Pyoktanin, Malbery blue.

WOOL BLACK.

NAPHTHOL BLACK P.

AZOBLUE.

MAUVEIN—Rosolan, Violet paste, Chrome violet, Anilin violet, Anilin purple, Perkins violet, Indisin, Phenamin, Purpurin, Tyralin, Tyrian purple, Lydin.

CARAMEL.

LICORICE.

CHRYSAMIN R.

The identification of individual colors in mixture with foods or beverages is usually difficult, often impossible, with methods at present available. It is possible in many cases to distinguish between artificial and natural colors; for example, to determine whether a sample of wine owes its color to a coal-tar derivative or to the coloring-matter of the grape. Special methods for determining such points will be given in connection with examination of articles that are liable to be artificially colored. The following general test, known as Arata's wool-test, is very serviceable. White wool or woollen cloth is cleaned by boiling for a few minutes in water containing 0.5 per cent. of sodium hydroxid and washed with clean water until all alkali is removed. A convenient quantity of the substance to be tested (*e. g.*, about 100 grams of wine or

fruit juice) is mixed with one per cent. of potassium acid sulfate, heated to boiling, the washed wool manipulated in the liquid for a few minutes, washed well in boiling water, and dried. The natural coloring-matters of wines and fruits leave the wool uncolored or give merely a pink or brown tint, which is changed to green by ammonium hydroxid and not restored by washing with water; but with many artificial colors the wool is dyed to a color which is either not changed by ammonium hydroxid or, if changed, is restored by washing in water.

When dyes intended for food-coloring are to be examined in bulk, the following methods are advantageous:

A small quantity of the sample (0.1 to 0.25 gram) is heated on platinum foil. Nitro-colors show more or less deflagration at first. Sulfonated colors form a fusible residue, in which the carbon burns with difficulty. It will be advantageous to add some oxidizing agent (potassium nitrate, potassium chlorate, or sodium nitrate). It is not necessary to burn off all the carbon. The mass is allowed to cool, boiled up with water acidulated with hydrochloric acid (this may cause the evolution of a little hydrogen sulfid), and barium chlorid added. A copious white precipitate will occur if the color is a sulfonated one.

For detection of arsenic the Reinsch test may be applied or the color may be examined for all the important poisonous metals by the scheme given on page 69.

Identification of colors may sometimes be accomplished by the scheme on pages 80, 81, and 82, which is A. G. Green's adaptation of Weingärtner's tables. It is reproduced without modification of spelling or nomenclature from A. H. Allen's "Commercial Organic Analysis," edited by J. M. Matthews.<sup>9</sup> The reagents required are as follows:

*Tannin solution:* Tannin, 1 gram; sodium acetate, 1 gram; water, 10 c.c.

*Zinc dust.*

*Dilute hydrochloric acid:* Hydrochloric acid, 5 c.c. ; water, 15 c.c.

*Ammonium hydroxid solution.*

*Chromic acid solution:* Chromic acid, 1 gram ; water, 100 c.c.

*Chromic-sulfuric acid solution:* Chromic acid, 1 gram ; strong sulfuric acid, 2.5 c.c. ; water, 100 c.c.

*Strong sodium hydroxid solution:* Sodium hydroxid, 33 grams ; water, 67 c.c.

*Dilute sodium hydroxid solution:* Sodium hydroxid, 5 grams ; water, 95 c.c.

*Alcohol.* 70 per cent.

In applying the scheme a primary division is made into dyes soluble and insoluble in water. The former are divided by means of the tannin solution into the so-called basic and acid groups. The dyes which in aqueous solution are precipitated by tannin solution are termed basic dyes.

The reduction with zinc dust is best made by adding a little of the zinc dust to the hot dyestuff solution contained in a test-tube, agitating, and adding dilute hydrochloric acid drop by drop until decolorized. Excess of acid should be carefully avoided. When the color acid is quite insoluble, the reduction is made with zinc dust and ammonium hydroxid. The reduced solution is decanted upon a small filter ; if the color does not return in a few minutes, the paper is moistened with chromic acid solution. In the case of acid colors the chromic-sulfuric acid solution should be used. As some dyes do not show their color in presence of free acids, the paper should be exposed to the fumes of strong ammonium hydroxid solution before deciding as to whether the color will return.

Tests adapted to the recognition of colors in particular foods will be described in connection with such foods.





## B.—Not Precipitated by Tannin Solution: Acid Colors.

The aqueous solution is reduced with zinc dust and hydrochloric acid, or with zinc dust and ammonia, and a drop of the decolorized solution is put on filter paper. If the color does not quickly return on exposure to air, the spot is touched with a drop of chromic acid solution (1 per cent.  $\text{CrO}_3$  + 5 per cent.  $\text{H}_2\text{SO}_4$ ), warmed over a flame, and then held in the vapor of ammonia.

The solution is decolorized.			
The original color quickly reappears on exposure to air.	The original color does not reappear on exposure to air, or only very slowly, but returns with chromic acid, and exposure to ammonia vapor.	The original color does not return at all: <i>Azo-, Nitro-, Nitroso-, and Hydrazine Colors.</i>	
	The aqueous solution of the dyestuff is acidified and shaken with ether.	Heated on platinum foil.	
<i>Suphonated azines, azazines, thiazines, &amp;c.</i> — Soluble Indulines.* Soluble Nigrosines.* Resorcin Blue. Azurine. Thiocarmine. Basic Blue R S and B B S. Gallamine Blue. Galloyaniline. Gallanic Indigo P S. Indigo-carmin. Azo-carmin. Mikado Orange.*	The ether extracts the color - acid, leaving the solution nearly colorless: <i>Suphonated triphenylmethane colors</i> — Acid Magenta. Acid Violets. Formyl Violet. Alkali Blues. Soluble Blues. Patent Blue. Fast Green, bluish. Acid Greens. Guinea Green. Chrome Violet.	Deflagrates with production of colored vapors: <i>Nitro-colors</i> — Picric acid. Victoria Yellow. Aurantia. Martius Yellow. Naphthol Yellow S. Brilliant Yellow. Aurotine.	Burns quietly or deflagrates slightly, giving off colored vapors:— <i>Azo-, nitroso-, and hydrazine colors.</i>  The color dyed upon undyed cotton.
	<i>Phthalidines and Aurine</i> — Uranine. Chrysoline. Eosine. Erythrine. Phloxine. Erythrosine.† Rose Bengal.† Cyclamine. Aurine. Coralline.	Resists warm soap.  Substantive Azo-colors.	Is stripped by warm soap.  Ordinary Azo-colors. Naphthol Green B. Tartrazine.
		Not decolorized (by zinc and ammonia), but changed to brownish-red. Original color returns quickly on exposure to air.	Very slowly and incompletely decolorized (zinc and ammonia).
		Alizarin S. Alizarin Blue S. Ceruleine S.	Clayton Yellow. Thiazol Yellow. Turnerine. Mimosa.
			Not altered by zinc and ammonia; very slowly or not at all by zinc and hydrochloric acid.
			Quinoline Yellow S. Primuline. Thioflavine S. Oxyphenine.

\* If the reduction is carried too far, the color does not return. † Iodine is separated by the chromic acid, but disappears on exposure to ammonia.

## GROUP II.—DYE STUFFS INSOLUBLE IN WATER.

The powder or paste is treated with water and a few drops of 5 per cent. caustic soda solution.

The color dissolves.		The color remains insoluble.			
The alkaline solution is heated with zinc dust and ammonia, and a drop is put on filter-paper.		Soluble in 70 per cent. alcohol.		Insoluble in 70 per cent. alcohol.	
		Solution not fluorescent.		Solution fluorescent.	
Decolorized or changed to light-brown. The original color returns very quickly on exposure to air.		On adding caustic soda (33 per cent.) to the alcoholic solution.		On adding caustic soda (33 per cent.) to the alcoholic solution.	
		Color becomes reddish-brown.	Color not altered.	Fluorescence destroyed.	Fluorescence remains.
Ceruleine.	Alizarine.	Induline.	Indophenol.	Magdala Red.	Spirit Eosins.
Galleine.	Anthropurpurine.	Nigrosine.	Sudan II and III.		Cyanosine.
Gallocyanine.	Flavopurpurine.	Rosaniline Blue.	Carminaphth.		
Gallanic Violet B S.	Alizarine Orange.	Diphenylamine Blue.			
Gallanic Blue P.	Alizarine Brown.				
Galloflavine.	Alizarine Bordeaux.				
Alizarine Blue.	Alizarine Yellow G G and R.				
Alizarine Black.	Chrysamine.				
Alizarine Cyanine.	Sudan Brown.				
Rufgallol.	Patent Fustic.				
	Myrtle.				
	Gambine R and Y Dioxine.				
					Indigo.
					Aniline Black.
					Primuline Base.

## PRESERVATIVES

The decomposition of food is prevented by sterilization or by addition of antiseptics. Numerous food-preservatives are now in use. Some—*e. g.*, common salt, niter, acetic acid, and wood smoke—have been known from early times and are still in vogue. Among the more important of the newer forms are salicylic acid, benzoic acid, sodium benzoate, beta-naphthol, saccharin, abradol, formaldehyde, fluorids, silicofluorids, sulfites, boric acid, and borax. Other forms, principally synthetic coal-tar derivatives, have been suggested and, to a limited extent, used. Most acids are antiseptic.

Each of the substances above enumerated has special adaptabilities; some of them are widely applicable, and hence are largely used. Most of the permissible food-preservatives are not distinctly germicidal and must remain in the food if continued preservation is desired.

*Salicylic acid* may be obtained from natural sources, but the artificial product made from phenol is almost always used. It is apt to contain injurious by-products. The commercial article is a white crystalline powder, soluble in about 500 parts by weight of cold water, and more freely soluble in a solution of borax and in alcohol, ether, or petroleum spirit. The last two liquids extract it from an acidified watery solution. It distills in a current of steam. Its most characteristic reaction is the violet color produced with ferric chlorid.

*Sodium benzoate*, now largely prepared from the artificial acid, derived from toluene, is usually sold as a granular white powder which has a slight aromatic odor and a nauseous taste. The latter is of some advantage, since it prevents too liberal use in food articles. It is freely soluble in water and has marked antiseptic qualities. In the United States, sodium benzoate is the most common preservative for catsups, jams, jellies, mince-meat, and preserves.

*Benzoic acid* is not frequently used in food articles, but some of it may be formed from sodium benzoate by the action of acids or acid salts in the food. It is necessary, however, to insure the liberation of the benzoic acid when testing for it by the addition of sulfuric acid.

*Saccharin*. Commercial saccharin is somewhat variable in composition. It is a white, crystalline, intensely sweet powder, soluble in 1000 parts of cold and 100 parts of boiling water. It is more soluble in alcohol, glycerol, and ether, and very slightly soluble in chloroform, benzene, and petroleum spirit. Ether removes it from its aqueous solutions. Pure saccharin is slightly volatile at 100° and leaves no ash, but impurities may be present in the form of sodium salts, and considerable ash, principally sodium sulfate, may be left upon ignition.

*$\beta$ -naphthol* is a white crystalline powder, slightly soluble in water, freely in alcohol, ether, chloroform, benzene, fats, and alkaline solutions. It is wholly volatile on ignition. It is liable to contain small amounts of the more toxic isomeric form,  *$\alpha$ -naphthol*. The so-called hydronaphthol is substantially the same as  *$\beta$ -naphthol*.

*Abrastol* or *asaprol* (calcium  *$\beta$ -naphthol- $\alpha$ -monosulfonate*) is a colorless or light reddish powder freely soluble in water or alcohol.

*Formaldehyde* is a gas freely soluble in water, from which solution a polymeric modification is easily obtained as a white solid, volatilized only at a temperature above the boiling-point of water. Formaldehyde is principally sold as a 40 per cent. watery solution designated by the copyrighted name "formalin." More dilute solutions are sold under a variety of fanciful and misleading names. The 40 per cent. solution is a colorless liquid with a slight and not disagreeable odor and a faint acid reaction, the last property being probably due to small amounts of formic or acetic acid produced by oxida-

tion. When this solution is boiled, the formaldehyde distills readily with the steam; but if the fresh distillate be evaporated at a lower temperature,—as, for example, on a shallow dish placed over boiling water,—a large part is converted into the solid form. All the modifications of formaldehyde have active reducing qualities and exhibit strong tendency to combine with proteids so as to form insoluble bodies. A small percentage of formaldehyde, for example, will cause a gelatin solution to solidify so that the mass cannot be melted at any temperature below that of destructive decomposition. In the preservation of food the commercial formalin is almost exclusively used.

*Sulfites.* The acid salts are more active than the neutral form and are more used. Calcium sulfite is also frequently employed. Sulfites are white solids freely soluble in water and glycerol, but not appreciably in alcohol, or the solvents immiscible with water. Their antiseptic action being strongly exerted upon yeast, they have been used largely to control or prevent alcoholic fermentation. The detection of sulfites being based upon the recognition of the sulfurous acid derived from them, a specific description of each will not be needed.

*Boric acid and borax.* The observations of R. T. Thomson have shown that, at least with milk, a mixture of these substances is more efficient than either alone, and the two are very frequently sold in mixture under trade names, such as "Preservaline" and "Rex Magnus." They are also used separately, boric acid being the more common. Both are white powders soluble in water; borax is practically insoluble in alcohol, boric acid freely soluble. Both are non-volatile at a red heat, but a watery solution of boric acid cannot be evaporated without considerable of the acid passing off with the steam. Borax has an alkaline reaction; boric acid is acid to litmus, but turns turmeric paper brown when its solution is evaporated on it. From a solution of boric acid in

methyl alcohol the whole of the acid may be obtained by distillation, which is utilized in the determination.

When boric acid is heated with glycerol, tritenyl borate is produced as a thick sirup miscible in all proportions with cold water and decomposed by hot water. By evaporation it can be obtained in the form of a transparent, glassy, brittle mass which absorbs water readily. A preparation made by dissolving borax in glycerol has also been offered as a preservative, but is little used. These glycerol preparations have been sold under various names, such as "boroglyceride" and "glyceride of boric acid."

*Fluorids, borofluorids, and silicofluorids.* Of these, the sodium and potassium compounds have been principally used, being among the few forms soluble in water. They are white powders, not volatile at a red heat.

**Detection of Preservatives.**—Owing to the difference in the chemical character of preservatives and of the food articles in which they are used, few general methods can be given; the examination must be conducted with reference to the material likely to be present. The following are suggestions in this direction: In meats, boric acid; in milk and milk products, formaldehyde and boric acid, occasionally salicylic acid. In jams, jellies, mince-meat, and table delicacies, benzoic and salicylic acids or their salts; occasionally boric acid. In cider and some other fruit juices, salicylic acid and sulfites. In fermented beverages and malt extracts, salicylic acid, sulfites, fluorids, silicofluorids, borofluorids; abroastol may be employed, but the data in regard to it are limited. Saccharin is likely to be present in beers, wines, and sweetened articles.

Benzoic and salicylic acids and their salts may often be detected by shaking the material with a mixture of equal parts of ether and petroleum spirit. A little sulfuric acid should be added if the material is not already distinctly acid. If the extrac-

tion be repeated with several portions of the solvent, an approximate quantitative determination may be made. The shaking must be vigorous, so as to bring the solvent in contact with all parts of the sample. In many cases this will produce an emulsion which separates very slowly. The application of the centrifugal method will be useful in this case. The addition of more of the solvent and the cooling of the material is also advised.

The following descriptions are adapted especially to the conditions under which the different preservatives are likely to be found. As they are all somewhat soluble in water, solid or semi-solid materials may be exhausted with water and the liquid concentrated at a low temperature. In many cases the sample may be strained through muslin and the tests applied to the filtrate.

The volatility of some preservatives, especially in a current of steam, is occasionally serviceable. Formaldehyde may be thus obtained from milk. Benzoic acid and saccharin may be separated by mixing about 200 grams of the sample with 5 c.c. of a 20 per cent. solution of phosphoric acid, and distilling nearly to dryness. The benzoic acid distils, while the saccharin remains in the flask. A current of steam passing through the distilling flask is still more efficient.

*Salicylic acid.* This is usually detected by extraction with an immiscible solvent as noted above. 25 to 50 c.c. of the sample are rendered feebly acid with a few drops of sulfuric acid and shaken vigorously with about an equal bulk of a mixture of equal parts of ether and petroleum spirit, the liquids are allowed to separate, as much as possible of the solvent is drawn off, filtered, and evaporated at a gentle heat. When salicylic acid has been added as a preservative, distinct needle-like crystals will be usually seen. A few drops of water should be added and then a drop of ferric chlorid solution. The reaction of salicylic acid is distinct. When a crystalline deposit cannot be obtained, a larger quantity of the

sample may be concentrated at a gentle heat and extracted as above.

*Saccharin.* A suitable amount of the sample (50 or 100 c.c.) is acidified with dilute (25 per cent.) sulfuric acid and extracted with a mixture of equal parts of petroleum spirit boiling below  $60^{\circ}$  and ether. The solvent is evaporated at a gentle heat. The presence of saccharin in the residue may be detected by the taste. 2 c.c. of a saturated solution of sodium hydroxid are added and the dish heated until the residue dries and the mass fuses, and maintained thus for half an hour. The saccharin is converted into salicylic acid, which may be detected in the residue by acidulating it with sulfuric acid and applying the ferric chlorid test. If salicylic acid be present originally in the sample, the residue from the petroleum spirit and ether solution is dissolved in 50 c.c. of dilute hydrochloric acid, bromin water added in excess, the liquid shaken well, and filtered. Salicylic acid is completely removed as a brominated derivative. The filtrate is made strongly alkaline with sodium hydroxid, evaporated, and fused as described above.

*Benzoic acid and benzoates.* E. Mohler's method: <sup>10</sup> About 100 grams of the sample are made alkaline with sodium hydroxid and evaporated to a paste, which is then acidified with hydrochloric acid, mixed with sand, and extracted with ether. The ether is evaporated spontaneously, the residue moistened with 2 c.c. of sulfuric acid, heated until acid vapors escape (at about  $240^{\circ}$ ), and a few decigrams of sodium nitrate added in small portions, until the liquid becomes colorless. The liquid is poured into excess of ammonium hydroxid and a drop of ammonium sulfid solution added. Benzoic acid is indicated by a yellow, changing to reddish-brown.

Peter's method: <sup>11</sup> The material is made slightly acid and extracted with chloroform, which is then evaporated spontaneously. The vessel containing the residue is placed in



melting ice, 2 c.c. of sulfuric acid added, and stirred until the residue is dissolved. Barium dioxide is dusted into the mass, with constant stirring, until the liquid begins to foam, when 3 c.c. of hydrogen dioxide (3 per cent.) are added drop by drop. The dish is then removed from the cold bath, the contents diluted with water to convenient bulk, and filtered. The acid filtrate is extracted with chloroform. The benzoic acid will have been converted into salicylic acid by the process and the latter may be detected by ferric chlorid.

*Boric acid and borax.* These may be detected in many food-articles, especially milk and milk products, by the following test: A few drops of the sample or of a solution obtained by shaking some of it in water are mixed with a drop of strong hydrochloric acid and a drop of strong alcoholic solution of turmeric, evaporated to dryness at a gentle heat, and a drop of ammonium hydroxid added to the residue when cold. A dull green stain shows that boric acid is present.

Boric acid is a normal constituent of wine, and hence a qualitative test in such case is of no value. The following approximate quantitative test is recommended by W. D. Bigelow: A series of solutions containing amounts of boric acid from 0.001 to 0.020 gram in dilute hydrochloric acid (1 part of strong acid to 15 parts of water) is prepared. A drop of each solution is evaporated on a piece of turmeric paper 2 cm. square and the color noted, care being taken that the drops are uniform. 50 c.c. of the wine are made slightly alkaline with calcium hydroxid solution, evaporated to dryness, and burned to an ash. 3 c.c. of water are added to the ash and then half-strength hydrochloric acid drop by drop until the liquid is acid. The solution is then made up to 5 c.c. with hydrochloric acid one-sixth the strength of the strong acid, the mass mixed, and a drop tested on a piece of turmeric paper and compared with the standards. If stronger than a

standard which is of characteristic tint, the liquid should be diluted with the 1 to 15 hydrochloric acid and again tested.

*Fluorids.* 100 grams of the sample are made slightly alkaline with ammonium carbonate, heated to boiling, a few centimeters of calcium chlorid solution added, and heating continued for 5 minutes. The precipitate is collected, washed, dried, transferred to a platinum crucible, and ignited. When the mass is cold, a few drops of strong sulfuric acid are added, and the crucible covered with a piece of glass partly protected on the lower side by paraffin. The bottom of the crucible is then heated for an hour at a temperature between  $75^{\circ}$  and  $80^{\circ}$ . The glass is etched if fluorids are present.

*Borofluorids and silicofluorids.* 200 grams of the sample are made alkaline with calcium hydroxid solution, evaporated to dryness, incinerated, and the ash extracted with sufficient acetic acid to decompose carbonates. The residue is collected on a filter, washed, again extracted with acetic acid, and filtered. The filtrate contains any boric acid that may be present and is tested for this substance as directed on page 89. The insoluble residue contains the calcium silicate and calcium fluorid. The filter and residue are ashed, a portion of the mass mixed with a little precipitated silica and 2 c.c. of sulfuric acid, and placed in a short test-tube to which is attached a small U-tube containing a few drops of water. The test-tube is heated cautiously in a water-bath; any silicon fluorid that may be formed from fluorin present will produce a gelatinous deposit in the U-tube. If boric acid has been found in the filtrate noted above, it may be assumed that any fluorin is in the form of borofluorid; but if boric acid is not present, the other portion of the ash from the filter and residue is treated with sulfuric acid without previous addition of silica. If gelatinous silicic acid be formed, the compound was originally silicofluorid.

*Formaldehyde.* The tests for formaldehyde have been

mostly adapted to its detection in milk. It is not likely to be used as a general food-preservative. It may be obtained pure by distillation of the sample, especially in a current of steam. An investigation by N. Leonard, H. M. Smith, and H. D. Richmond showed that with ordinary aqueous solutions about 30 per cent. of the formaldehyde has passed over when 20 per cent. of the liquid has been distilled, and nearly 50 per cent. when 40 per cent. of the liquid has been distilled.

For methods of detecting formaldehyde see under "Milk."

For detection of sulfites see under "Alcoholic Beverages."

*$\beta$ -naphthol*. Several allied antiseptics of this type may be detected by the following method: 200 grams of the sample are acidified with sulfuric acid and distilled with open steam until 150 c.c. of distillate are obtained. This liquid is shaken with 20 c.c. of chloroform, the latter withdrawn, rendered alkaline with potassium hydroxid, and heated almost to boiling for a few minutes. Color changes occur as follows:

Salol, . . . . .	light red.
Phenol, . . . . .	light red, to brown, to colorless.
<i><math>\beta</math>-naphthol</i> , . . . . .	deep blue, to green, to brown.

A portion of the distillate may be tested as follows: 25 c.c. are made faintly alkaline with ammonium hydroxid, then faintly acid with nitric acid, and a drop of strong sodium nitrate solution added.  *$\beta$ -naphthol* develops a rose-color. The reaction is rather uncertain, and appears to be affected by light.

## SPECIAL METHODS

### STARCH

#### Detection.

The reaction with iodine affords a delicate method for detecting starch. The color is shown by the undissolved material, but it is more satisfactory to dissolve it by boiling with water, allowing the solution to cool and adding the iodine, preferably as potassium iodide-iodine solution (p. 35). If the proportion of starch be large, an almost black precipitate will be formed. The depth of color will be some indication of the amount present, but exact determinations cannot be made by this method.

In the undissolved condition, starch may be recognized under the microscope and its botanical source usually determined. A magnifying power of from 200 to 300 diameters will be required. The characteristics of the granules are seen more vividly by mounting them in a dense medium such as chloral hydrate solution or glycerol (p. 35) and arranging the reflecting mirror so as to throw an oblique light upon the object. By this means distinct markings, termed the hilum and concentric rings, are recognized. If the chloral-hydrate iodine solution (p. 35) be employed for mounting, or if a drop of the potassium iodide-iodine solution be introduced under the cover of a glycerol or water mounting, the granules will become blue.

With polarized light, many starches show on the dark field—*i. e.*, with crossed Nicols—dark bands radiating from the hilum in four directions, giving the appearance of a Maltese cross. For this examination the object is mounted uncolored in one of the denser media and the light thrown directly from below.

By inserting a selenite plate between the object and the lower Nicol, colors will be produced with many starches. Muter employed a selenite giving a green field, but red and red-violet fields are also suitable. The successful application of these optic methods requires good apparatus and considerable practice. A careful study of starch-granules of authentic origin should always be made before deciding as to the nature of any specimen.

A synopsis of the characters of the principal starches is presented in the annexed tables. A micron (0.001 millimeter) may be converted into thousandths of an inch by multiplying by 0.03937. The factor 0.04 will be near enough for most cases. The classification is essentially that of Muter, the basis being the predominating form of the granule, the distinctness and position of the hilum and markings, the appearance under polarized light, with or without selenite plate. Muter indicated five groups, each group designated by the name of an important type of starch, as follows :

**POTATO GROUP.**—Oval or ovate granules, showing hilum and concentric rings clearly, cross and colors usually distinct.

**LEGUME GROUP.**—Round or oval granules, hilum marked, rings faint, but rendered visible in cases by chromic acid solution, cross and colors feeble.

**WHEAT GROUP.**—Round or oval granules, hilum and rings generally invisible, feebly-marked cross and colors.

**SAGO GROUP.**—Truncated granules, hilum distinct, faint rings, cross and colors fairly marked.

**RICE GROUP.**—Polygonal granules, hilum distinct, rings faint, cross and colors usually faint.

In the description of individual starches, the term "eccentric" denotes that the hilum is not in the apparent center of the granule. The form of the granule is usually given as oval, spherical, polygonal, etc., terms which are strictly applicable to surfaces and not to solids. It will be understood,

therefore, that such terms refer to the apparent cross-section of the granule as it is usually viewed. The dimensions given must be regarded as general; granules not included within the limits will often be found. Polarized light is affected to some extent by almost all starch granules, if very close observation be made.

SOURCE.	SIZE IN MICRONS.	GENERAL CHARACTER OF GRANULES.	WITH POLARIZER.	
			Without Selenite.	With Selenite.
Potato, . . .	60-100	Smaller granules round, large ones ovate; hilum a spot, eccentric; rings numerous and complete.	Well-marked cross.	Well-marked colors.
Canna, . . .	45-135	Irregular ovate; hilum annular, eccentric; rings incomplete, narrow and regular.	Well-marked cross.	Well-marked colors.
Maranta, . .	10-70	Ovate; hilum eccentric, circular or linear, often cracked; rings numerous, not very distinct; sometimes a projection at one end.	Well-marked cross.	Well-marked colors.
Natal arrow-root, . . . .	35-40	Ovate to circular, irregular projections; hilum eccentric, cracked; rings distinct.	Well-marked cross.	Well-marked colors.
Turmeric, . .	30-60	Ovate, often much narrowed at one end; hilum eccentric, dot-like; rings indistinct.	Well-marked cross.	Well-marked colors.
Ginger, . . .	40	Ovate, many with a projection on one end; hilum and rings scarcely visible.	Faint cross.	Faint colors.
Mother-cloves,	20-60	Ovate; hilum a distinct spot, eccentric; rings visible.	Well-marked cross.	Well-marked colors.
Banana, . . .	40-80	Ovate but often very narrow in proportion to length; hilum a spot, eccentric; rings distinct.	Faint cross.	Faint colors.

SOURCE.	SIZE IN MICRONS.	GENERAL CHARACTER OF GRANULES.	WITH POLARIZER.	
			Without Selenite.	With Selenite.
Bean, . . . .	35	Reniform or ovate; hilum stellate or furrow-like; rings very faint.	Cross indistinct.	Colors very faint.
Pea, . . . .	15-30	Reniform or ovate; hilum elongated; rings very faint.	Cross indistinct.	Colors very faint.
Lentil, . . .	30	Reniform or ovate, hilum elongated, distinct; rings visible.	Cross indistinct.	Colors very faint.
Nutmeg, . .	5-50	Rounded, collected in groups of two to four; hilum stellate; rings invisible.	Cross faint.	Colors very faint.
Wheat, . . .	2-50	Mostly roundish, chiefly the smallest and largest sizes present; hilum indistinct, nearly central; rings indistinct.	Cross not well marked.	Colors very faint.
Barley, . . .	15-40	Resembles wheat but some granules slightly angular or elliptical; rings more distinct than wheat.	Cross not well marked.	Colors very faint.
Rye, . . . .	20-60	Resembles wheat; hilum distinct, stellate; rings often visible. Distorted forms not infrequently occur.	Cross not well marked.	Colors very faint.
Acorn, . . .	20	Round or nearly so; hilum eccentric.	Cross not well marked.	Colors not well marked.
Cacao, . . .	5-10	Round; hilum and rings indistinct.	Cross not well marked.	Colors not well marked.
Sago, . . . .	25-66	Ovate, truncated; hilum a circle or spot; rings faint.	Well-marked cross.	Well-marked colors.
Prepared sago,		Characters less distinct than in raw sago.		
Tapioca, . .	8-22	Circular; hilum a slit, nearly central.	Well-marked cross.	Well-marked colors
Prepared tapioca, . . . .		Characters less distinct than in raw form.		
Cinnamon, .	8-20	Truncated at one end, two to four granules often joined; hilum distinct, nearly central; rings invisible.	Well-marked cross.	Well-marked colors.

SOURCE.	SIZE IN MICRONS.	GENERAL CHARACTER OF GRANULES.	WITH POLARIZER.	
			Without Selenite.	With Selenite.
Rice, . . . .	5-10	Pentagonal, hexagonal, occasionally triangular with sharp angles; hilum distinct under high power.	Cross distinct, well marked.	Colors distinct.
Buckwheat, .	5-20	Polygonal, angles somewhat rounded; hilum central, spot or star; granules often compound.	Cross distinct.	Colors distinct.
Oat, . . . .	5-30	Mostly polygonal, a few spherical; hilum and rings visible only with high power; often compound.	Faint cross.	Faint colors.
Maize, . . .	5-20	Round to polygonal, angles usually rounded; hilum central, crack or star; rings nearly invisible.	Faint cross.	Faint colors.
Pepper, . . .	0.5-5	Polygonal, very small, sometimes showing Brownian movement, sometimes united into large irregular masses; hilum only seen with high power.	Cross with high power.	Color with high power.

(See plates in Appendix.)

**Determination.**

The exact quantitative determination of starch is difficult. The proposed methods have been carefully investigated by H. W. Wiley and W. H. Krug, who have shown that in the presence of vegetable tissue containing pentosans or similar carbohydrates the diastase method is alone trustworthy. The first method is applicable to the examination of commercial starches.

**HYDROCHLORIC ACID METHOD.**—3 grams of the substance are treated with about 50 c.c. of cold water for an hour, with frequent stirring; the residue is collected on a filter and washed with sufficient water to make a total of 250 c.c. This



liquid contains the soluble carbohydrates. The undissolved residue is heated for  $2\frac{1}{2}$  hours with 2.5 per cent. hydrochloric acid (200 c.c. water and 20 c.c. hydrochloric acid, sp. gr. 1.125) in a flask provided with a reflux condenser, cooled, neutralized with sodium carbonate, made up to 250 c.c., filtered, and the dextrose determined in an aliquot portion of the filtrate. The weight of dextrose multiplied by 0.9 gives the weight of starch.

**DIASTASE METHOD.**—3 grams of the finely-powdered substance are extracted on a hardened filter with five successive portions of 10 c.c. of ether, washed with 150 c.c. of a 10 per cent. alcohol, and then with a little strong alcohol. The residue is mixed in a beaker with 50 c.c. of water. The beaker is immersed in boiling water, the contents stirred constantly until all the starch is gelatinized, cooled to  $55^{\circ}$ , and 30 c.c. of malt-extract added. The liquid is maintained at  $55^{\circ}$  until a microscopic examination of the residue shows no starch with iodine. It is cooled and made up directly to 250 c.c. and filtered. 200 c.c. of the filtrate are placed in a flask with 20 c.c. of a 25 per cent. solution of hydrochloric acid (sp. gr. 1.125), connected with a reflux condenser, and heated in boiling water for  $2\frac{1}{2}$  hours. It is nearly neutralized, while hot, with sodium carbonate, made up to 500 c.c., mixed, poured through a dry filter, and the dextrose determined in an aliquot part. Convert the dextrose into starch by the factor 0.9.

*Preparation of Malt Extract.*—10 grams of fresh, finely ground malt are macerated overnight at about  $25^{\circ}$  with 200 c.c. of water, filtered, the amount of dextrose in a given quantity of the filtrate after boiling with acid determined as in the starch determination, and the proper correction noted. If diastase be used, a correction will be unnecessary. A good diastase is now easily obtainable. Commercial malt extracts are liable to be destitute of diastatic power.

In the application of the diastatic method, the material must be ground very fine and the preliminary extraction with ether must not be omitted. In many cases it will be more convenient to make the extraction in the continuous extractor. If a large tube be used, several samples may be treated at once by tying each in filter-paper. The centrifugal apparatus may also be used. The fine material is shaken up with ether in the proper tubes, whirled for a short time, the ether poured off, fresh ether added and again whirled, and the operation repeated until the necessary amount of solvent has been used. The liquid may be poured off closely each time.

#### FLOURS AND MEALS

*Meal* is coarsely ground, *flour* is finely ground material. Most of the forms used as foods are derived from plants belonging to the order *Gramineæ*, but buckwheat, banana, and potato are not of this class. The distinction between the different flours and meals is based in part on the microscopic characters of the starches as indicated under that head, but chemical tests are in some cases available. The proteids of wheat flour have been studied by T. B. Osborne and E. B. Voorhees. The most important are *gliadin* and *glutenin*. Gliadin, which constitutes nearly half the proteid matter of the grain, is soluble in dilute alcohol. Glutenin is insoluble in water, dilute saline solutions, and dilute alcohol. *Gluten* is composed of gliadin and glutenin in nearly equal proportions. The gliadin forms the sticky substance of the gluten, while the glutenin imparts to it its solidity. Gluten can not well be formed from its constituents by the action of pure water, as gliadin is quite soluble in that menstruum and thus is easily removed. The mineral salts of the wheat, however, form with distilled water a medium in which the gliadin is scarcely soluble, and under these circumstances the gluten is produced.

The commercial value of wheat flour depends upon its

color and texture and upon quantity and quality of gluten. The latter differs much in different varieties and in the same variety grown in different localities. In whole-wheat flour containing about 10 per cent. of gluten the quantities of the chief proteids are about as follows :

Globulin, . . . . .	0.70
Albumin, . . . . .	0.40
Proteose, . . . . .	0.30
Gliadin, . . . . .	4.25
Glutenin, . . . . .	4.35

Good wheat flour will yield from 20 to 40 per cent. moist gluten and 10 to 18 per cent. gluten dried at 100°. Rye flour contains gliadin, but no glutenin.

## COMPOSITION OF CEREAL GRAINS

	WEIGHT OF 100 KERNELS IN GRAMS.	MOIST- URE.	6.25 N.	ETHER EXTRACT.	CRUDE FIBER.	ASH.	CAR- BOHY- DRATES OTHER THAN CRUDE FIBER.
Typical unhulled barley, . . . . .		10.85	11.0	2.25	3.85	2.5	69.55
Typical American maize, . . . . .	38.0	10.75	10.0	4.25	1.75	1.5	71.75
Typical wheat, . . .	3.85	10.6	12.25	1.75	2.4	1.75	71.25
Sweet corn, 19 sam- ples (Richardson),		8.44	11.48	8.57	2.82	1.97	66.72
Typical American buckwheat, . . . .	3.0	12.0	10.75	2.0	10.75	1.75	62.75
Typical rye, . . . .	2.5	10.5	12.25	1.5	2.1	1.9	71.75
Typical unhulled oats, . . . . .	3.0	10.0	12.0	4.5	12.0	3.4	58.0
Typical rice, un- hulled, . . . . .	3.0	10.5	7.5	1.6	9.0	4.0	67.4
Typical rice, hulled, but unpolished, . .	2.5	12.0	8.0	2.0	1.0	1.0	76.0
Typical rice, pol- ished, . . . . .	2.2	12.4	7.5	0.4	0.4	0.5	78.8
Typical rye, . . . .	2.5	10.5	12.25	1.5	2.1	1.9	71.7
Typical wheat, . . .	3.85	10.6	12.25	1.75	2.4	1.75	71.25

A detailed description of the proteid and other constituents of cereal grains has been published by the United States Department of Agriculture. The annexed table has been taken

from this. The proteids are calculated by multiplying the nitrogen by the factor 6.25, but the investigations by T. B. Osborne, R. H. Chittenden, and E. B. Voorhees indicate that the following factors would be better: Maize, 6.23; barley, rye, and wheat, each 5.68; oats, 6.10. The proteids of rice and buckwheat have not been fully studied. A recalculation of the proteids by corrected factors will change the proportions of the carbohydrates, since these were determined by difference.

**Wheat Flour.**—Good wheat flour is a fine white powder with a very faint yellow tinge. Several tests are recognized for its examination, among which are the following:

*Color Test.*—The sample may be compared with one of known quality by laying out heaps of equal size, say, 3 cm. by 8 cm., and 0.5 cm. deep. If this be done on a colorless glass plate, the examination may be made with both white and colored background, and the plate may subsequently be immersed in water (not over 35°) so that the colors produced on wetting may also be observed.

*Doughing Test.*—This consists in making a dough with 15 grams of the sample and 10 c.c. of water and comparing color, firmness, elasticity, and compactness.

*Gluten Test.*—10 grams of the sample are mixed with sufficient water to make a stiff dough and allowed to stand for one hour. The mass is kneaded in a piece of linen in running water until the washings are clear. The fresh gluten thus obtained should have a faint yellow tinge, be tough and of such consistency that it can be pulled out into threads. Gray and red glutes indicate inferior samples. Good gluten swells at 150° and assumes the appearance of bread.

**ADULTERATIONS.**—Flour may be mixed with mineral matters to increase weight, with alum or copper sulfate to improve its appearance, or with cheaper flours or starches. It may also contain seeds of weeds, may be damp or decomposed, or may contain fungi.

In examining for these adulterations, determinations of ash, crude fiber, ether extract, and total nitrogen are of considerable value. The following table gives some data on these points, but the limits must not be rigidly interpreted. The figures, except the first column, have been calculated on the water-free substance :

COMPOSITION OF FLOURS

	MOISTURE.		ASH.		6.25 N.		FIBER.		ETHER EXTRACT.		N-FREE EXTRACT.	
	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.
Wheat, . . . .	15.0	9.0	0.8	0.3	15.0	8.0	1.0	0.1	2.0	0.5	90.0	82.0
Rye, . . . .	14.0	12.0	1.5	0.5	11.0	6.0	0.6	0.4	1.0	0.9	92.0	88.0
Barley, . . . .	15.0	10.0	2.0	1.0	12.0	8.5	0.6	0.3	2.0	0.5	92.0	87.0
Buckwheat, . .	18.0	12.5	1.5	0.8	9.5	5.0	0.6	0.3	2.0	0.8	93.0	84.0
Rice, . . . .	15.0	10.0	0.6	0.3	10.0	7.0	0.4	0.1	0.6	0.3	90.0	85.0
Oat (meal), . .	10.0	6.0	2.4	2.0	18.0	14.0	1.4	0.7	9.5	6.5	76.0	75.0
Maize (meal), .	18.0	8.0	4.5	1.0	11.5	8.0	3.5	0.7	6.0	2.5	80.0	63.0
Graham, . . .	15.0	11.0	2.2	1.8	15.0	10.0	2.4	2.0	2.2	1.9	72.0	70.0

## ALUM.

*Logwood Method.*—An alkaline solution of logwood is prepared as follows : Half a gram of fine logwood chips, preferably freshly cut from the log, is macerated for 10 hours in 15 c.c. of alcohol ; 10 c.c. of the solution are poured off and mixed with 150 c.c. of water and 10 c.c. of a saturated solution of ammonium carbonate. To make the test, 50 grams of the flour are made into a thin paste with water, a few drops of the logwood solution (freshly prepared) added, and the mixture allowed to stand several hours. Alum produces a lavender-blue lake.

*Chloroform Method.*—200 grams of flour are shaken in a separatory funnel with a sufficient amount of chloroform, allowed to stand overnight, and the materials which subside carefully removed through the stopcock. This material may be further purified by shaking a second time with a little chloroform and then transferred to a watch-glass and the chloro-

form evaporated. The residue is treated with water, the solution separated from the insoluble portion and allowed to evaporate, when the crystals of alum will be observed. The crystals may be dissolved in water and tested for sulfates, aluminum, potassium, and ammonium. The residue insoluble in water should be examined under the microscope for mineral matters. The steps in the treatment of the residue insoluble in chloroform will be assisted by the use of a centrifuge.

*Copper sulfate* can be detected by the ferrocyanid method as described under BREAD.

*Ergot in Rye Flour.*—A preliminary test may be made to determine if the flour has been damaged by fungi. Vogel advises that the sample be stained with anilin violet and examined with the microscope. Any starch granules that have been injured by fungus will be deeply stained.

M. Gruber's test: A little of the flour is moistened with water on a microscope-slide, a cover-glass placed on, and the mass heated to the boiling-point on a hot plate or water-bath. After cooling it is examined with a power of 120 diameters. Ergot will be recognized by its high refracting power, furrows, and color—deep violet on the edge, greenish-yellow within. A second examination with a power of about 300 diameters will enable any doubtful particles to be recognized.

*Chemical Tests.*—20 grams of the sample are digested with boiling alcohol as long as any color is extracted. The solution is treated with 1 c.c. of sulfuric acid (1 : 3). In the presence of ergot the solution will be red, and if it be diluted with a large volume of water, the color may be extracted from separate portions by means of chloroform, ether, petroleum spirit, or amyl alcohol.

10 grams of the sample are macerated for about 30 minutes with a mixture of 20 c.c. of ether and 10 drops of dilute sulfuric acid (1 : 5); the liquid filtered, washed with ether until the filtrate amounts to 15 c.c. This is shaken with 5

drops of a saturated solution of sodium bicarbonate. The chlorophyll remains in the ether ; the sodium bicarbonate solution remains clear if the flour be from sound grain, but takes on a deep violet color if ergot be present.

A. Miller examined a sample of flour containing not more than 0.1 per cent. of ergot, which imparted to the alcoholic extract a clear rose coloration as pronounced as if the proportion had been 1 per cent. The flour contained bluish-green particles of husk of unknown origin, which assumed a reddish tint on treatment with acidulated alcohol, and imparted the same color to the alcoholic extract. The difference in shade between the color produced by this flour and one containing ergot was only distinguishable in concentrated solutions, when the former was rose-red, the latter brick-red.

Mixed Flours.—The following data are taken, with but few changes, from the contributions of Bigelow and Sweetser and Kraemer :

Gluten obtained from a mixture of wheat and rye flours is dark and viscous, without homogeneity ; from a mixture of wheat and barley flours, dark, non-viscous, and dirty reddish-brown ; from a mixture of wheat and oats, dark yellow ; from a mixture of wheat and maize, yellowish and non-elastic ; from a mixture of wheat and leguminous flour it varies from a grayish-red, in the case of vetch or beans, to green, in the case of peas, and has the characteristic odor and taste of leguminous products. The ash of leguminous flour is deliquescent, high in chlorids, and turns turmeric paper brown ; cereal ash is the reverse. The aqueous extract of the leguminous flour is acid ; that of cereal flour is faintly alkaline. If the filtrate from the gluten determination of flour containing leguminous flour be made alkaline with ammonium hydroxid, allowed to stand overnight, and the clear liquid decanted, dilute sulfuric acid will precipitate legumin.

For the detection of *potato flour* a portion of the sample is rubbed in a mortar until a stiff paste is obtained, thinned with more water, filtered, and the clear filtrate tested with a drop of a dilute solution of iodine. Potato flour produces a deep blue, while with pure wheat flour the result is yellow or light orange. If a mixture of cereal and potato flours be dried, spread in a thin layer on a glazed black surface, and examined with a lens, the potato is indicated by bright and glassy particles in the otherwise dull white substance.

Vogel extracts the flour with 70 per cent. of alcohol, to which 5 per cent. of hydrochloric acid has been added. The extract is colorless if the flour consist only of wheat or rye, pale yellow if adulterated with barley or oats, orange yellow with pea flour, purple red if made from mildewed wheat, and blood red if made from ergotized wheat.

*Rice in Buckwheat Flour.*—When pure buckwheat is mixed with water into a thin paste, the addition of calcium hydroxid produces a dark green, which becomes red when acidified with hydrochloric acid. Rice flour gives a yellow color with potassium hydroxid and white with hydrochloric acid. A mixture of buckwheat and rice flours made into paste is changed to a light green color by potassium hydroxid and becomes flesh-colored when acidified with hydrochloric acid.

*Wheat in Rye Flour.*—A. Kleeburg has advised the following test: A pinch of the sample is mixed on a small glass plate (a microscope-slide will serve) with water at about 45° in sufficient quantity that the particles of flour still float. The mixture is spread over a considerable part of the glass and a similar glass laid upon it so that about one-fourth of each glass protrudes at the ends. The two glasses are pressed together, the exuded liquid wiped off, and the glasses rubbed on each other several times. If wheat flour be present, white spots will be observed, which will form threads on being rolled; these are short and thin if the proportion of wheat be



small, and thicker and longer with larger amounts. An admixture of 5 per cent. of wheat flour with rye is said to be thus recognizable.

*Maize in Wheat Flour.*—H. Kraemer has devised the following test, which, he states, will detect 5 per cent. of maize in wheat flour: 1 gram of the sample is mixed with 15 c.c. of good glycerol and heated to boiling for a few minutes. An odor recalling that of popcorn indicates maize.

It is alleged that cheap flours have been adulterated with sawdust. G. A. Le Roy applied the following test for detecting this addition: A small amount of the sample is gently warmed with the acid solution of phloroglucol (page 35). Ordinary wood-fiber quickly acquires a bright red tint, while bran particles are but slightly affected.

#### BREAD

Bread is made by baking the mass obtained by kneading flour with water. This gives the so-called unleavened bread, but it is usual to add a little common salt to the water and make the dough light by inflating it with carbon dioxide. This may be done by the use of baking powder, or by mixing the flour with water containing carbonic acid under pressure (aërated bread), but commonly yeast is added to the dough and the mixture, called the "sponge," allowed to stand for some hours and then baked. The slight fermentation which occurs liberates carbon dioxide.

The chemical composition of bread is approximately that of the flour from which it is made. The moisture usually ranges from 30 to 40 per cent., and will depend, among other conditions, upon the quantity and quality of the gluten, and the size and shape of the loaf. On the size and shape will also depend the relative proportion of crust to crumb, the latter containing about twice as much moisture as the former. The addition of potato flour or rice flour will enable a bread to be

prepared containing a much larger proportion of water than usual. The addition of about 1 per cent. of mashed potatoes to the dough is said to render the bread white without any notable increase in the amount of moisture retained.

The proportion of fat in bread, as determined by the ether extract, is apt to be less than that of the original flour, owing to decomposition of the fat in the crust, by heat, and also to the inclosure of the fat particles in such a way as to render them difficult of extraction. On the other hand, the proportion of fatty matter may be increased by the use of milk or by the material used to grease the pans.

When bread is raised by yeast, some solid matter is lost by the fermentation. According to Lawes and Gilbert, this is probably less than  $\frac{1}{2}$  of 1 per cent., and appears to be due to the decomposition of the sugar. The unchanged starch is not appreciably altered during the short time that the yeast acts. The *ash* of bread will be higher than that of the flour if salt or baking powder has been added.

	ORIG- INAL SUB- STANCE	IN THE DRY SUBSTANCE.					
	Moist- ure.	Pro- teids, N $\times$ 5.70.	Ether Ex- tract.	Crude Fiber.	Ash.	Salt.	Carbo- hy- drates, exclud- ing Fiber.
Vienna, average of 10 sam- ples, . . . . .	38.71	13.23	1.73	0.97	1.95	0.93	83.1
Home-made, average of 2 samples, . . . . .	33.02	10.8	2.91	0.36	1.55	0.84	84.75
Graham, average of 9 sam- ples, . . . . .	34.8	12.51	3.13	1.74	2.29	1.07	82.06
Rye, average of 7 samples, Quaker, average of 3 sam- ples, . . . . .	33.42	11.86	1.02	0.95	2.79	1.5	84.36
Quaker, average of 3 sam- ples, . . . . .	36.16	11.17	1.75	0.41	1.68	0.92	85.41
Miscellaneous, average of 9 samples, . . . . .	34.41	10.59	2.21	0.46	1.53	0.76	85.66

The table on page 106 represents the average composition of various breads of commerce according to analyses made in the laboratory of the United States Department of Agriculture. The loaves weighed approximately one pound each. Trade names are given in most cases.

**ADULTERATIONS.**—These may consist in the use of damaged flour, of flours other than that purporting to be present, presence of excess of water, or addition of alum or copper sulfate to improve appearance.

**ALUM.**—The bread is moistened with water and some of the alkaline logwood solution (see p. 101). If alum be present, the bread will become lavender-blue in an hour or two. Pure bread assumes a light red-brown tint. The blue color, however, is not proof of the presence of alum unless it is permanent at the temperature of boiling water.

Blyth's test for alum is as follows: 150 grams of the material are macerated for two days in 2 liters of water. The solution is strained through muslin and evaporated at a gentle heat to small volume; a strip of gelatin immersed in this liquid, and then in the alkaline logwood solution, will acquire the lavender color if alum is present to the extent of 0.03 per cent.

These tests are not applicable to sour bread. J. Vanderplanken recommends the following modification to meet the difficulty: 15 grams of the sample are triturated to a paste with water and some pure sodium chlorid and 10 drops of a freshly-prepared solution of logwood in alcohol, and then 5 grams of pure potassium carbonate are added. The mass is well mixed, washed with 100 c.c. of water into a beaker, and is allowed to settle. In a few minutes the liquid becomes reddish-violet if alum is absent, grayish-blue to deep blue when it is present.

The quantitative estimation of the alum is made as follows: The ash from 100 grams or more of the bread is boiled with hydrochloric acid and the solution filtered. The filtrate is

boiled and added to a concentrated solution of sodium hydroxid, the mixture being again boiled and filtered while hot. A little disodium acid phosphate is added to the filtrate, which is then slightly acidulated with hydrochloric acid and finally made feebly alkaline by addition of ammonium hydroxid. The precipitate of aluminum phosphate is filtered, washed, ignited, and weighed. Flour contains a small proportion of aluminum, which, in the ash, is probably in the form of silicate. The amount of silica is approximately equal to that of alum equivalent to the aluminum normally present. It is the practice, therefore, to determine the silica and subtract it from the amount of alum calculated from the aluminum phosphate found. The remainder, multiplied by 4.48 or 3.73, will give the potassium alum or ammonium alum respectively.

*Copper sulfate* may be detected by the brown produced when a thin slice of bread is immersed in a dilute solution of potassium ferrocyanid.

*Foreign flours* may be sought for by the microscope, but the starch granules are often so altered by heat as to render their identification impossible.

The following adulterants are said to be employed abroad, but their use does not appear to have been attempted in this country :

*Soap* is said to be used to render the bread light and soft. It is said to be added in solution containing emulsified oil.

*Terra alba* and *gypsum* have been found ; they are readily detected in the ash.

*Stannous chlorid* is a common constituent of ginger cake, to which it is added, with potassium carbonate, in order to give the product the color ordinarily produced by honey or molasses. It is said to render a product made of poor flour and molasses of the same color as that produced by a good flour and honey. Tin may be detected as described on page 69.

## LEAVENING MATERIALS

The yeast cakes sold for leavening purposes are usually mixtures of common yeast with potato starch. The study of yeast is practically limited to those connected with the fermentation industries. Cream of tartar and baking soda are commonly employed as leavening agents.

*Baking Soda, Sodium Acid Carbonate*, is not subject to serious adulteration.

*Cream of Tartar, Acid Potassium Tartrate*, is frequently adulterated with starch, alum, acid calcium phosphate, calcium sulfate, and potassium acid sulfate. Many samples will be found to contain no tartrate, but merely a mixture of starch, calcium phosphate, and alum.

A. H. Allen has devised the following method for the examination of commercial cream of tartar:

1.881 grams of the dried material are dissolved in hot water and titrated with  $\frac{N}{10}$  sodium hydroxid and phenolphthalein. If tartaric acid and acid sulfates are not present, each c.c. will represent 1 per cent. of acid potassium tartrate.

1.881 grams of dried material are ignited for 10 minutes, the residue boiled with water, filtered, and washed. The filtrate is titrated with  $\frac{N}{10}$  hydrochloric acid and methyl-orange. With pure tartrate the amount of acid consumed will be the same as that of the alkali in the first experiment. Each cubic centimeter of deficiency is equivalent to 0.36 per cent. calcium sulfate, or 0.72 per cent. acid potassium sulfate. If the amount of acid be more than equivalent to that of the alkali used in the former experiment, it suggests the presence of neutral tartrate, each cubic centimeter of excess representing 0.6 per cent. thereof. The amount of sulfate can be determined by precipitating with barium chlorid in the usual way.

The residue is ignited, dissolved in 20 c.c. of  $\frac{N}{10}$  acid, filtered

from any insoluble residue, and the filtrate titrated with  $\frac{N}{10}$  alkali. Each c.c. corresponds to 0.5 per cent. of calcium tartrate, or 0.36 per cent. of anhydrous calcium sulfate.

The cream of tartar substitutes commonly sold contain starch, alum, and calcium phosphate. The presence of starch

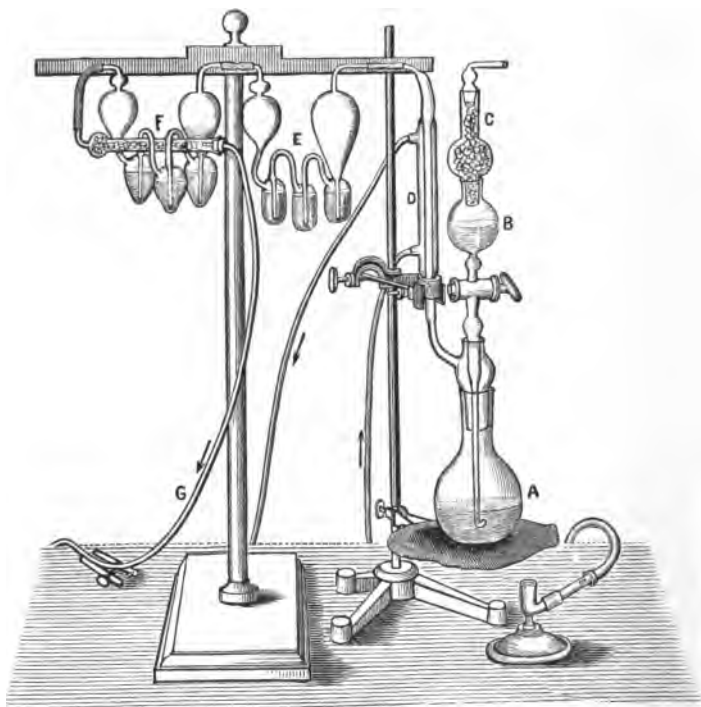


FIG. 37.

and its source can easily be determined by the iodine test and microscopic examination. Quantitative examination of such samples will be conducted as described under "Baking Powders."

**Baking Powders.**—These contain acid sodium carbonate, some acid salt, *e. g.*, acid potassium tartrate, acid calcium

phosphate, or alum, with inert material, starch or flour, to prevent caking. Many powders contain both alum and acid calcium phosphate. The following methods for examining baking powders were published by C. A. Crampton : <sup>12</sup>

The value of baking powder depends on the gas liberated when it is mixed with water. The determination may be made by the apparatus arranged by A. E. Knorr. <sup>13</sup> (Fig. 37.) The flask A holds the weighed portion of sample. The condenser D, attached by a ground joint, serves to condense the steam formed when the liquid in A is boiled. B contains either recently-boiled water or dilute sulfuric acid, according to whether the available carbon dioxid or total carbonates are to be determined.

It has a soda-lime tube attached by a ground-joint to prevent admission of carbon dioxid from the current of air which is drawn through the apparatus during the operation. The junction of this portion with the flask should be by ground or fused joint. The evolved gas is dried in E by sulfuric acid and absorbed in F.

*Available carbon dioxid*, which gives the leavening power, is determined as follows: The flask A is dried thoroughly, a weighing tube is charged with about 2 grams of the powder, accurately weighed, the contents emptied into the flask, and the tube weighed again. The exact amount of powder taken is thus known. Recently-boiled water is put into B, the apparatus connected tightly, and the water allowed to flow in slowly from B, the aspirator attached to G being put in operation. When the effervescence in A has ceased, the liquid in it is boiled for a few seconds, the lamp removed, and aspiration through G continued for 15 minutes. The absorption apparatus F is weighed, and the increase represents carbon dioxid. Total carbonates are determined by substituting 10 c.c. dilute sulfuric acid for the water in B.

*Starch*.—5 grams are mixed in a flask with 200 c.c. of

4 per cent. hydrochloric acid. A condensing tube about 1 meter long is attached by means of a cork (an inverted condenser may be used) and the liquid boiled for 4 hours. The contents are cooled, rendered slightly alkaline by sodium hydroxid, and the dextrose determined as given under "Sugars," and multiplied by 0.9.

For powders not containing appreciable amounts of alum, direct washing with water, and drying the residue, will often give determinations of sufficient accuracy. Since the residual liquid in properly-made baking powders is alkaline, due to slight excess of baking powder, the diastase method for starch may be applicable. The liquid should be filtered and the insoluble residue well washed. The aluminum hydroxid may interfere with this method. If flour be used as filler, which may be ascertained by inspection, the starch found may be roughly calculated to flour by the tables on page 99.

*Aluminum and Phosphates.*—K. P. McElroy<sup>14</sup> devised the following method: 5 grams are charred in a platinum basin, mixed with strong nitric acid, and filtered into a 500 c.c. flask. The residue is washed slightly, the filter and residue returned to the basin, burned to whiteness, mixed with sodium carbonate, fused, and cooled. Nitric acid is added, the liquid evaporated to dryness, again acidified with nitric acid, and the whole mass washed into the 500 c.c. flask. The liquid is made up to the mark and filtered through a dry filter, 100 c.c. of the filtrate are nearly neutralized with ammonium hydroxid, ammonium nitrate and ammonium molybdate solution added, the mass digested at a low heat for a few hours, and filtered. The filtrate contains the aluminum, which may be precipitated as hydroxid by adding ammonium hydroxid. The precipitate is dissolved in ammonium hydroxid and the phosphate determined in the usual way.

*Calcium.*—5 grams are mixed in a 500 c.c. flask with 50 c.c. of water and 30 c.c. of strong hydrochloric acid, the



mixture made up to the mark, shaken well, and allowed to settle. 50 c.c. are collected through a dry filter, nearly neutralized by ammonium hydroxid, acetic acid added in small amount, then ammonium acetate, and the liquid boiled. If any precipitate forms it should be removed. The clear liquid is precipitated by ammonium oxalate.

*Sulfates.*—0.5 gram of the sample are digested with strong hydrochloric acid until everything has dissolved, the liquid is diluted considerably, brought to boiling, and precipitated with barium chlorid, taking care not to use a large excess. The precipitate is weighed in the usual manner.

*Ammonium Compounds.*—These may be determined by the Kjeldahl-Gunning method applied to the water filtered from a known weight of the powder.

The best commercial baking powders yield about 12 per cent. by weight of gas. 10 grams would, therefore, yield 1.2 grams, occupying at ordinary temperature about 600 c.c., which will be much increased in baking. Many powders yield much less gas.

## SUGARS

### Detection.

Most of the tests for sugars depend on their reducing effect, except the phenylhydrazin, fermentation, and optic tests. Sucrose possesses less reducing action than other common sugars, does not give any precipitate with phenylhydrazin, and is not directly fermentable. By the action of dilute acids or invertase (yeast-enzym) it is converted into equal parts of dextrose and levulose, a change commonly termed "inversion," the mixture being known as "invert-sugar." This responds to all the above tests.

*Cobalt Nitrate Test.*—Wiley has experimented with this method and has obtained satisfactory results. He describes it as follows:

5 c.c. of a 5 per cent. solution of cobaltous nitrate are well mixed with 15 c.c. of sugar solution, and 2 c.c. of a 50 per cent. solution of sodium hydroxid added. Sucrose gives an amethyst-violet solution, which is made somewhat more blue by boiling, but regains its color on cooling. Dextrose gives a turquoise-blue, which in the course of two hours passes into a pale green. A slight flocculent precipitate is noticed in the tube containing dextrose. Maltose and lactose act very much as dextrose, but in the end do not give so fine a green color. If the solution containing dextrose, lactose, or maltose be boiled, the original color is destroyed and a yellow-green color takes its place. In mixtures of dextrose and sucrose the sucrose coloration predominates—one part of sucrose in nine parts of dextrose can be distinguished. Impurities such as gum arabic or dextrin should be removed by alcohol or lead subacetate before the application of the test. Dextrin may also be thrown out by treatment of the solution with barium hydroxid and ammoniacal lead acetate. The reaction may be applied to the detection of cane-sugar in wines after they are thoroughly decolorized by means of lead acetate and bone-black. Sucrose may be detected in fresh or condensed milk after the disturbing matters have been thrown out by lead acetate. Sucrose may be detected in honey.

*Phenylhydrazin Test.*—Phenylhydrazin hydrochlorid is usually employed. The commercial article is often contaminated with anilin hydrochlorid. It may be purified by solution in hot water, precipitation by strong hydrochloric acid, and recrystallization from hot water.

For the test, 0.1 gram of the sample, about 0.2 gram phenylhydrazin hydrochlorid, and 0.3 gram of sodium acetate are dissolved in 5 c.c. of water and heated on the water-bath for some time. Sucrose forms no precipitate, but with many sugars crystalline compounds called osazones separate.

*Dextrosazone* and *levulosazone* have similar properties, crys-

tallizing in needles melting at  $204^{\circ}$ – $205^{\circ}$ . They reduce Fehling's solution, and when dissolved in acetic acid are slightly levorotatory.

*Maltosazone* crystallizes in tables, which melt, with decomposition, at  $206^{\circ}$ . It is levorotatory.

*Lactosazone* crystallizes in prisms of melting-point  $200^{\circ}$ .

*Sucrose* forms no osazone. After inversion it yields a mixture of dextrosazone and levulosazone.

*Lactose*, after boiling with sulfuric acid, yields a mixture of dextrosazone and *galactosazone*. The latter is distinguished by its melting-point,  $193^{\circ}$ , from dextrosazone.

*Starch and dextrin*, after hydrolysis, yield dextrosazone and maltosazone.

The application of these reactions to the quantitative determination of sugars has met with partial success.

### Determination.

The preparation of *sucrose* for use as a standard in polarimetry and reduction-tests has been the subject of formal action at the third session of the *International Commission for Uniform Methods of Sugar Analysis*, Paris, July 24, 1900.<sup>15</sup>

Purest commercial sugar is selected and dissolved by saturation in hot water, and ethyl alcohol added sufficient to precipitate the sugar. The precipitate is whirled in a centrifuge and washed with alcohol. The material obtained is put through the whole process a second time, and the washed material is dried on pure bibulous paper and kept in stoppered glass vessels. It still contains moisture, which must be determined and allowed for in making standard solutions.

The temperature of the water is not given. Blotting-paper is mentioned in the text, but folds of pure filter-paper seem best, as commercial blotting-paper is of uncertain composition.

For the standardization of solutions for the determination of sucrose and invert-sugar, 2.5 grams of pure sucrose should

be dissolved in a mixture of 75 c.c. of water and 5 c.c. of hydrochloric acid (sp. gr. 1.188 at 15°), inverted according to the method on page 124, the acid neutralized with sodium carbonate, and the solution diluted to one liter. 2.5 grams of sucrose yield 2.6316 grams of invert-sugar. The number of cubic centimeters of sugar solution used, multiplied by 0.00263, will give the weight of invert-sugar required to reduce completely 10 c.c. of the test solution under the conditions of the experiment.

#### CHEMICAL METHODS.

The following standard reagents are generally employed: SOXHLET'S MODIFIED COPPER SOLUTION (A. O. A. C.).

*Copper sulfate solution.* 34.639 grams of pure crystallized copper sulfate are dissolved in sufficient water to make 500 c.c.

*Alkaline tartrate solution.* 173 grams of pure potassium sodium tartrate and 50 grams of sodium hydroxid are dissolved in sufficient water to make 100 c.c. A convenient method is to use 100 c.c. of a solution containing 500 grams of sodium hydroxid in one liter. Potassium acid tartrate, now obtainable of very good quality, may be used instead of potassium sodium tartrate, in which case the proportion required will be 133 grams of potassium acid tartrate and 80 grams of sodium hydroxid made up to 500 c.c. The copper and alkaline tartrate solutions must be kept separate in well-stoppered bottles and mixed only when needed.

#### APPROXIMATE VOLUMETRIC METHOD FOR RAPID WORK.

5 c.c. of each of the solutions are placed in a large test-tube, 10 c.c. of distilled water added, the liquid heated to boiling, and small portions of the solution to be tested gradually added until the copper has been completely precipitated, boiling to complete the reaction after each addition. When the end reaction is nearly reached and the amount of sugar solution can no longer be judged by the color of the solution, a small

portion of the liquid is removed by means of a filtering-tube, placed in a porcelain crucible or on a testing plate, acidified with dilute acetic acid, and tested for copper by solution of potassium ferrocyanid. The sugar solution should be of such strength as will require from 15 to 20 c.c. to complete the reduction, and the number of additions of solution should be as few as possible. It is best to verify the first experiment by a second, based on the approximation which the first gives. Boiling for 2 minutes should be required for complete precipitation when the full amount of sugar solution has been added in one portion. The factor for calculation varies with the minute details of manipulation; every operator must determine the individual factor by using a known amount of the form of sugar that is to be determined and maintaining conditions as uniform as possible.

Figure 38 shows filter-tubes suitable for obtaining a small quantity of the liquid. Wiley's tube (A) is a thick-walled glass tube about 4 cm. long on one of which a flange has been made, over which a piece of fine linen is tied. Knorr's tube (B) is much narrower, and has a perforated platinum disk sealed into the lower end. The tube is dipped into water containing suspended asbestos, and by aspiration a thin felt is formed over the lower surface of the platinum disk. The tube, thus prepared, is dipped into the boiling copper solution and by aspiration a drop is drawn into the tube. The Wiley filter requires that the liquid be poured from the tube when it is to be tested, but with the Knorr tube the asbestos is wiped off, the liquid expelled through the platinum, and the drop is tested for copper as noted.



FIG. 38.

Another method is to remove a drop of the boiling solution by means of a rod and place it on a piece of pure filter-paper. The precipitate remains in the center of the moistened spot. A drop of potassium ferrocyanid solution, acidulated with acetic acid, is then placed near it; as the spot spreads, a brown stain will appear where the liquids meet, if copper still be in solution.

#### POTASSIUM COPPER CYANID METHOD.

This method, devised by Gerrard, has been investigated by A. H. Allen, who has pointed out the conditions necessary to insure accuracy, and regards it as superior to other reduction methods. When potassium cyanid is added in sufficient amount to copper sulfate, a potassium copper cyanid is formed. This compound is not decomposed by sodium hydroxid or hydrogen sulfid. By operating on a solution containing an excess of copper sulfate, the reduction will take place with this excess only, and the end of the reaction is indicated by the disappearance of the blue tint of the liquid. The cuprous oxid remains in solution, but as it reoxidizes very slowly, a brief exposure to air does not interfere so much as in some other methods. The following description is condensed from A. H. Allen's "Chemistry of Urine":

5 c.c. of each of the solutions described on page 116 are accurately measured into a porcelain basin, 40 c.c. of water added, the liquid heated to boiling and maintained so during the entire manipulation. A solution of potassium cyanid (5 grams in 100 c.c. of water) is added gradually until only a tinge of blue remains. An excess of cyanid must be avoided. Additional measures of 5 c.c. each of the copper sulfate and alkaline tartrate solutions are now added, and when the liquid begins to boil the solution of sugar to be tested is dropped in rapidly. The end reaction is sharp when pure solutions of sugar are used. The amount of reagent used is decolorized by 0.05 gram of invert-sugar corresponding to 0.0475 sucrose.

The potassium cyanid must be of good quality ; the commercial article contains cyanate, carbonate, and sodium compounds. The solution of potassium copper cyanid keeps for some weeks ; hence if several determinations are to be made, a small stock of solution may be prepared by using ten times the amounts directed above, adding 300 c.c. of water, decolorizing with potassium cyanid at the boiling-point, and diluting the liquid to 500 c.c. when cold. 50 c.c. of this liquid are mixed with 5 c.c. each of the reagent solutions and the titration proceeded with.

SOXHLET'S EXACT METHOD.

An approximate determination of the reducing sugars in the sample is made by one of the titration methods and a solution is prepared which contains nearly, but not more than, 1 per cent. of these sugars. 50 c.c. of copper sulfate solution and 50 c.c. of alkaline tartrate solution are mixed, added to a volume of the solution of the sample estimated to be sufficient for the complete precipitation of the copper, boiled for 2 minutes, some of the solution filtered rapidly, and the filtrate tested for copper. The process is repeated until two proportions of the solution of the sample are determined which differ by 0.1 c.c., one giving complete reduction and the other leaving a small amount of copper in solution. The mean of these volumes is the amount of solution required for the volume of Fehling's solution taken.

Under these conditions, which must be rigidly observed, the volume of solution used will contain 0.475 gram of dextrose or 0.494 gram of invert-sugar. As the weight of the sample which is in this amount of solution is known, the percentage of either sugar may be calculated by simple proportion.

ALLIHN'S METHOD FOR DEXTROSE.

*Copper sulfate solution.* 34.639 grams of pure crystallized copper sulfate are dissolved in water and made up to 500 c.c.

*Alkaline tartrate solution.* 173 grams of pure potassium

sodium tartrate and 125 grams of potassium hydroxid are dissolved in water and made up to 500 c.c.

The substance to be tested is dissolved in water in such proportion that the solution shall not contain more than 1 per cent. of dextrose. 30 c.c. of each of the reagent solutions and 60 c.c. of water are mixed and heated to boiling, 25 c.c. of the solution to be examined are added, the boiling continued for 2 minutes, and the liquid immediately filtered without dilution, as directed in connection with the reduction or electrolytic methods of determination of copper.

The precipitated cuprous oxid is usually converted into free copper and weighed as such. Two methods may be employed for reduction: by hydrogen or by electrolysis.

*Reduction by Hydrogen.*—The cuprous oxid is collected on an asbestos filter. This is arranged most conveniently in a special filtering tube, which is shown in figure 38 a. The wider part is about 8 cm. long and 1.5 cm. in diameter, the narrower portion about 5 cm. long and 0.5 cm. in caliber. A perforated platinum disk is sealed in just above the point of narrowing. The asbestos is placed on this disk, washed free from loose fibers, dried well

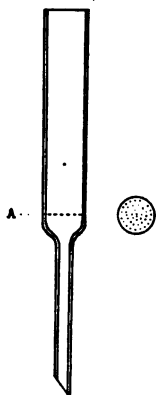


FIG. 38 a.

and the tube weighed. The filtering tube is attached to an exhaustion apparatus by passing narrower portion through the cork, and a small funnel is fitted tightly in the top of the tube. The object of this funnel is to prevent the precipitate collecting on the upper part of the tube. The lower end of the funnel should project several centimeters below the bottom of the cork through which it passes.

The filtering apparatus must be arranged prior to the precipitation, so that the cuprous oxid may be filtered without delay. The precipitate is transferred as rapidly as possible



to the filter, well washed with hot water, alcohol, and ether successively, dried, and the cuprous oxid reduced by gentle heating in a current of dry hydrogen. When the reduction is complete, the heat is withdrawn, but the flow of hydrogen is continued until the tube is cold. It is then detached and weighed. The amount of sugar is determined by reference to the following table. Quantities of copper intermediate between those given in the table may be converted into the equivalent in sugar by allowing for each 0.001 of copper, 0.0005 of dextrose for figures in the first column, 0.00055 for figures in the second column, and 0.0006 in the third column.

EQUIVALENTS FOR ALLIHN'S METHOD

COPPER.	DEXTROSE.	COPPER.	DEXTROSE.	COPPER.	DEXTROSE.
0.010	0.0061	0.170	0.0869	0.330	0.1731
0.020	0.0110	0.180	0.0921	0.340	0.1787
0.030	0.0160	0.190	0.0973	0.350	0.1843
0.040	0.0209	0.200	0.1026	0.360	0.1900
0.050	0.0259	0.210	0.1079	0.370	0.1957
0.060	0.0308	0.220	0.1132	0.380	0.2014
0.070	0.0358	0.230	0.1185	0.390	0.2071
0.080	0.0408	0.240	0.1239	0.400	0.2129
0.090	0.0459	0.250	0.1292	0.410	0.2187
0.100	0.0509	0.260	0.1346	0.420	0.2245
0.110	0.0560	0.270	0.1400	0.430	0.2304
0.120	0.0611	0.280	0.1455	0.440	0.2363
0.130	0.0662	0.290	0.1510	0.450	0.2422
0.140	0.0713	0.300	0.1565	0.460	0.2481
0.150	0.0765	0.310	0.1620	0.463	0.2499
0.160	0.0817	0.320	0.1675	0.465	0.2511

*Reduction of Copper by Electrolysis.*—The filtration is performed in a Gooch crucible with an asbestos-felt film and the beaker in which the precipitation was made is well washed with hot water, the washings being passed through the filter, but it is not necessary to transfer all the precipitate. When the asbestos film is completely washed, it is transferred with the adhering oxid to the beaker; any oxid remaining in the

crucible is washed into the beaker by use of 2 c.c. nitric acid (sp. gr. 1.42), added with a pipet. The crucible is rinsed with a spray of water, the rinsings being collected in the beaker. The liquid is heated until all the copper is in solution, filtered, the filter washed until the filtrate amounts to at least 100 c.c., and electrolyzed.

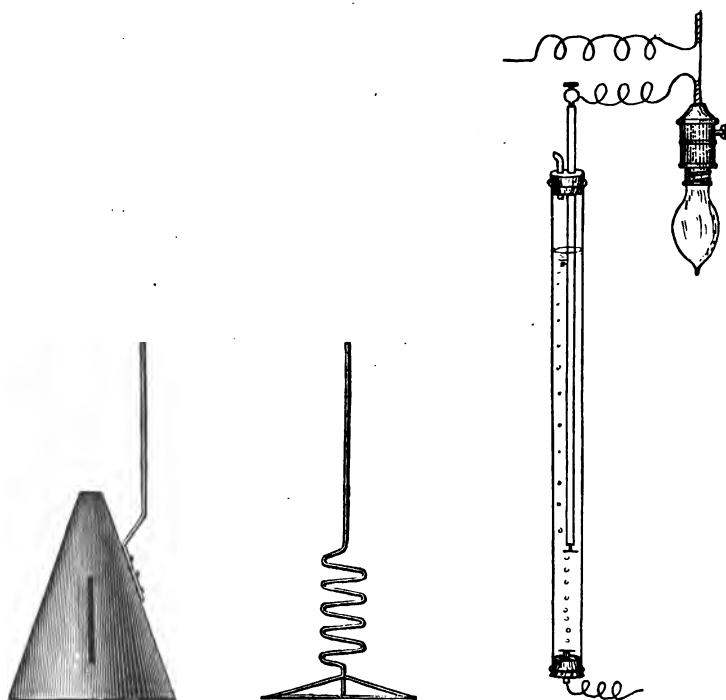


FIG. 39.

*Electrolytic apparatus* has been constructed in a great variety of forms. When the operation is carried out frequently, it is best to have an electrolytic table. A platinum basin holding not less than 100 c.c. is used. A cylindrical form with flat bottom is convenient. It should rest on a bright copper plate, which is connected with the negative pole of the electrical

supply. The positive pole should be also platinum, either a spiral wire, cylinder, or flat foil. Many operators use a funnel-shaped perforated terminal for the negative pole; as shown in figure 39. In this case a beaker or casserole will be a suitable container, the positive terminal being placed within the negative.

Four cells of a gravity battery will suffice for a single decomposition, and will operate two, but more slowly. It is usual to arrange the apparatus so that the operation may be continued during the night. When the electricity is taken from the general supply of the laboratory, it is usually necessary to interpose resistance and to have some means of measuring the current-flow. This is sometimes done with a gas evolution cell and incandescent lamp, but an ammeter and adjustable rheostat is better. (See page 66.)

#### OPTIC METHODS.

The general principles of polarimetry have been explained elsewhere. For the decolorization and clarification of solutions, the following standard reagents are employed:

*Lead subacetate.* Solution of lead acetate is boiled with excess of lead monoxid for 30 minutes, filtered, and brought to a specific gravity of 1.250. Solid lead subacetate may be used in preparing the solution.

*Alumina-cream.* A cold saturated solution of alum is divided into two unequal portions; a slight excess of ammonium hydroxid is added to the larger portion and the remainder is added until a faintly acid reaction is obtained.

For sugars and molasses the normal weight for the instrument is weighed out, washed into a 100 c.c. flask, and water added to make about 80 c.c. When the material has dissolved as far as possible, lead subacetate is added until all precipitable matter has separated. (With molasses sufficient acetic acid should be added to convert the lead subacetate into acetate.) The flask is filled to the mark,

—using, if necessary, a little ether spray to break bubbles,—the solution filtered with a dry filter, the first 15 c.c. rejected, and the reading taken on the remainder of the filtrate. If the liquid is very dark, some dry finely-powdered pure bone-black should be used instead of paper and the first 40 c.c. of filtrate rejected. All observations should be made as nearly as possible at the temperature for which the instrument is adjusted. A change of 5° in the interval between filling the flask and making the reading will cause, by change of volume, an error of about 0.1 per cent. in samples containing 90 per cent. of sucrose and an error of about 0.5 per cent. in samples containing 50 per cent. of sucrose.

With juices or other dilute materials, weighing may be omitted, and 100 c.c. of the sample placed in a flask marked 100 c.c. and 110 c.c., the clarifying reagents added, the flask filled to the 110 c.c. mark, filtered as above, and a reading taken. The following formula may be employed for calculating results :

$$\text{Percentage of sucrose} = \frac{1.1 \times \text{reading on sugar scale} \times \text{normal weight for instrument}}{100 \times \text{specific gravity of sample}}$$

#### A. O. A. C. INVERSION METHOD.

A clear solution is made according to one of the methods given above. 50 c.c. of the filtrate are placed in a flask marked at 50 and 55 c.c., 5 c.c. of pure fuming hydrochloric acid added, and the liquids well mixed. The flask is heated in water until the thermometer, with the bulb as near the center of the solution as possible, marks 68°. About 15 minutes should be required for this heating. The flask is then removed, cooled quickly to room temperature, and polarized, noting the temperature. If the sample originally contained invert-sugar, the second polarization should be made at approximately the same temperature as the first. The calculation of the amount of sucrose is made by adding the two readings if they are on opposite sides of the zero, or subtract-

ing them if they are on the same side, and dividing the result in either case by 143 less half the observation temperature in centigrade degrees. The rule, therefore, may be expressed by the following formula :

$$S = \frac{a \pm b}{143 - \frac{t}{2}}$$

$a$  being the first and  $b$  the second reading, which are added when of opposite signs and subtracted when of like signs ; that is, the *algebraic* difference is taken, in either case.

With dark-colored materials it will often be advantageous to add an excess of alumina cream. Alumina cream alone will often suffice for clarification.

When lead subacetate is used with liquids containing levulose, it is necessary to render the filtrate acid in order to break up a compound which the levulose forms with the lead.

#### GERMAN OFFICIAL METHOD.

26.048 grams of the sample are dissolved in a sugar flask and the solution made up to 100 c.c. ; 50 c.c. of this solution are transferred by means of a pipet to a flask graduated at 50 and 55 c.c., enough lead subacetate solution added for clarification, the volume made up to the 55 c.c. mark, and the liquid thoroughly shaken and filtered. The filtrate is then polarized, the reading being corrected for the extra 5 c.c. The liquid adhering to the pipet is washed into the 100 c.c. flask containing the remaining 50 c.c. (13.024 grams), 5 c.c. of concentrated hydrochloric acid (38 per cent., specific gravity 1.188 at 15°) added, and the flask placed in a water-bath the temperature of which is 70°. The contents of the flask should reach a temperature of 67°–70° in two or three minutes, when the temperature should be maintained within this limit for exactly five minutes, keeping the temperature as nearly 69° as possible. (See international agreement, page 29, as to standard weight of sugar.)

## SUCROSE

Under the term sucrose all forms of table sugar are included. These are, principally, the sugar-cane, *Saccharum officinarum* L.; beet, *Beta vulgaris* L.; sorghum, *Sorghum saccharatum* Persoon; sugar maple, *Acer saccharinum* L. In the crude state there is a noticeable difference in these varieties, but so far as is known, the sucrose is identical in all cases.

*Adulterations* are rarely encountered. The addition of glucose, especially to the lower grades, formerly extensively practised, now rarely occurs. The difference in the grades depends largely upon the extent to which the molasses and mineral matter have been removed. Maple sugar is sold in the crude condition and is often adulterated.

The usual examination of commercial sugar is determination of the amount of water, ash, sucrose, and reducing sugar. Water and ash are determined as on page 48. In the best grades of sugar these together will often not amount to more than 0.1 per cent. In the lower grades ash may be 3 per cent., and water between 10 and 15 per cent. The higher proportions of ash are found in beet-sugar. The estimation of sucrose is most conveniently made by the polarimeter. The direct reading is usually sufficient, but the result may be checked by inversion, and reading at ordinary temperature and at 86°. The best grades will give a direct reading closely approximating 100 per cent. In some cases the direct reading will slightly exceed 100, due to a small proportion of raffinose. The lower grades of sugar contain some invert-sugar and the proportion of sucrose may be even below 80 per cent. Maple sugar usually contains about 85 per cent. of sucrose.

**COLORING-MATTERS.**—Granulated and loaf sugars often contain ultramarine blue, added to improve color. It may be separated by dissolving a considerable quantity of the sample

in water, allowing the coloring-matter to subside, and washing it with water several times by decantation. Ultramarine blue is decomposed by hydrochloric acid, the color discharged, and hydrogen sulfid liberated.

Tin chlorid is sometimes employed in order to give sugar a bright, lasting, yellow color. The color appears to be the result of action on the sucrose. As a rule, the finished product contains but traces of tin, the greater portion being removed with the molasses. The so-called Demerara sugar is prepared in this way. Demerara sugar is frequently imitated by the addition of artificial coloring, usually to beet-sugar. To separate such added coloring-matter Cassel recommends the following method :

About 100 grams of the sample are shaken with alcohol of 90 per cent. This will often remove the color in a single washing. In some cases it is advisable to use alcohol of 75 or 80 per cent. The solution is filtered from the sugar, evaporated to dryness, the color again taken up with alcohol, and a skein of silk or wool (preferably slightly mordanted with aluminum acetate) treated with the solution, warmed for some time, and subsequently well washed with water. The skein will be dyed of a more or less yellow color in the presence of artificial dye. A sample containing only such coloring-matter as is natural to sugar, even by repeated washing with alcohol of 90 per cent., does not leave absolutely colorless crystals, and does not give a solution capable of permanently dyeing silk or wool. It is probable that the *wool test* described on page 77 might be successfully applied to a solution in water. See also Crampton and Simon's test for *caramel*, page 130.

The occasional occurrence of saccharin as a substitute for sugar in confections, fruit juices, jams, and similar articles must not be overlooked. The detection of saccharin is given in the section on "Preservatives." The possibility of commercial

glucose and invert-sugar containing arsenic and lead derived from the sulfuric acid must also be borne in mind.

#### MOLASSES AND SIRUP

Molasses is the uncrystallizable sirup produced in the manufacture of sugar. It properly differs from treacle in that it comes from sugar in the process of making, while treacle is obtained in the process of refining, but the two terms are usually employed synonymously. Treacle, often called refiner's molasses, may contain 35 per cent. or more of sucrose, which is prevented from crystallizing by the associated substances. Ordinary table-molasses is made from cane, sorghum, or maple. Molasses from raw cane-sugar contains considerable invert-sugar, from which beet-root molasses is comparatively free. The latter, however, contains raffinose and a great variety of other bodies; the proportion of salts being sometimes 15 per cent. These impurities render it unfit for table use. Beet-sugar partially or wholly refined is free from these ingredients and may be used in the preparation of table sirups.

Maple sirup is molasses from the maple. Much so-called maple sirup or "mapleine" is made by addition of extract of hickory-bark to sucrose or glucose sirup. This use of extract of hickory-bark has been patented in the United States.

Molasses and maple sirup are often adulterated by the addition of glucose sirup. The product is usually sold as molasses, but is sometimes designated "mixed goods" or "table sirup." Glucose sirup produces a good body and light color, and many samples consist almost entirely of this material, flavored by the addition of a small proportion of the lowest grades of refuse molasses.

The addition of glucose to molasses is readily detected by means of the polariscope. The normal or one-half normal quantity for the instrument is dissolved in water, clarified, and made up to 100 c.c., as described on page 123, and the read-



ing taken. A portion of this solution is inverted, as described on page 124, and two readings taken, one at or near the same temperature as the direct reading, and a second at  $86^{\circ}$  (see page 125). Pure molasses generally gives on direct reading at a temperature of  $20^{\circ}$  a deviation corresponding to 40 or 50 on the cane-sugar scale. After inversion, the reading at the same temperature will be  $-10$  or  $-20$ , and at a temperature of  $86^{\circ}$  will be zero or near it. Sirups made by the solution of sucrose in water will usually give a rather higher direct reading, but after inversion the results will be the same as with molasses. In the presence of any considerable quantity of glucose the direct reading is nearly always above 60 and may rise to 120 or more. After inversion, the sample remains strongly dextrorotatory even at  $86^{\circ}$ .

Dark molasses is often bleached. Bone-black is sometimes used, but ozone, hydrogen dioxid, sulfurous acid, sulfites, and sulfuric acid have been employed. One method consists in the addition of zinc dust and sodium sulfite, the zinc being subsequently removed by the addition of oxalic acid. The bleached molasses is liable, therefore, to contain either zinc or oxalic acid.

As noted above, some samples of sugar are prepared by the use of stannous chlorid; the latter may pass into the molasses in such proportion as to be dangerous. Copper is occasionally present, derived from the apparatus of the refinery. For the detection of metallic impurities in molasses, not less than 50 grams should be ashed and examined as described on page 69.

CARAMEL is a dark brown mass, soluble in water and weak alcoholic liquids, obtained by heating sucrose to about  $200^{\circ}$ . It is largely used as a coloring-matter in foods and beverages. It is now occasionally adulterated or imitated by artificial coal-tar colors. Arata's wool test will serve in many cases to detect these. Caramel as a coloring agent is most

easily recognized by a method due to Crampton and Simons : The liquid is well shaken with a small quantity of fuller's earth and filtered. Coloring matters from charred or uncharred wood are not removed, but if caramel be present the filtrate will be noticeably paler than the original liquid. See also under "Alcoholic Beverages."

#### GLUCOSE

Commercial glucose consists principally of dextrose with considerable maltose and gallisin and some dextrin. In trade the term "glucose" is restricted to the sirup; the solid is called "grape-sugar." Inferior qualities of glucose may contain sulfurous or sulfuric acid, calcium sulfate, arsenic, and lead. A large number of cases of poisoning caused by beer made from arsenical glucose and invert-sugar occurred in England in 1900.

The following are analyses of commercial glucoses, presumably all from maize-starch.<sup>16</sup> Nos. 1 and 2 are by Moritz and Morris; 3 and 4 by L. Stern. In Stern's analyses some figure has been determined by difference, probably that given as "unfermentable bodies," in which the gallisin and nitrogenous matters are included. The nature and effects of these accessory bodies are uncertain, but the figures show that commercial glucoses will differ in reducing power and optic activity.

	No. 1.	No. 2.	No. 3.	No. 4.
Dextrose, . . . . .	50.58	47.71	70.0	67.4
Maltose, . . . . .	14.19	12.29	5.1	11.0
Dextrin, . . . . .	1.76	2.98		
Gallisin, . . . . .	15.59	15.90		
Nitrogenous matters, . . . . .	1.18	0.81		
Unfermentable bodies, . . . . .			14.08	4.3
Ash, . . . . .	1.44	1.39	0.2	1.6
Water, . . . . .	16.49	20.77	9.9	15.7
	101.23	101.85	100.0	100.0

The examination of glucose samples may be conducted as follows :

Arsenic may be detected by Reinsch's test; lead by the routine method given on page 71. The amount of free acid is determined by titration of a known weight with standard alkali, using phenolphthalein as indicator. Sulfurous acid may be detected by adding some of the samples to dilute hydrochloric acid, with a few fragments of zinc in a test-tube, and covering the mouth of the tube with a piece of filter-paper containing some lead acetate. A spot of lead sulfid indicates reducible sulfur compounds. Calcium sulphate or other mineral matter may be determined by the weight and composition of the ash.

#### LACTOSE

Commercial lactose is usually obtained from the whey of cows' milk. Inferior qualities contain notable amounts of nitrogenous matter, mineral substances, bacteria, and spores of fungi. Pure lactose is a white crystalline powder, not very soluble in water and feebly sweet. When crystallized by evaporation at low temperature, it retains one molecule of water, but this is easily removed. The freshly made solution in water has a dextrorotatory power much greater than normal; upon standing for 24 hours, or immediately upon boiling, it acquires its normal rotatory action. This phenomenon, known as "birotation," must not be overlooked in examining samples of lactose or concentrated milk-products. Lactose has high reducing power, especially upon alkaline copper solutions. Under the influence of some common organisms it is rapidly converted into lactic acid; by special methods it may be converted into ethyl alcohol.

For qualitative tests for lactose see page 114. Quantitative determinations are made either with a polarimeter or an alkaline copper solution. The details of these methods are given in connection with the analyses of milk. The examination of commercial samples should be directed to the determination of the amount of nitrogen, ash, lead, copper, and

zinc. The sample should not be acid, nor contain any appreciable amount of matter insoluble in water.

#### MAPLE SIRUP AND MAPLE SUGAR

These are substantially sucrose with minute amounts of special flavors. Sucrose from other sources may, therefore, be added in large amounts without being detected by any direct method. It is claimed, however, by some analysts that the amount of ash of a sample may be a guide, since a good sucrose contains but a small amount of mineral matter. Sufficient data are not yet at hand to decide upon this point. Adulteration with glucose solution may be detected by polarimetric examination before and after inversion, as directed in connection with examination of sucrose. Pure maple sirup is converted into invert-sugar and shows a decided change from positive to negative, while glucose is not affected. The following results, given by A. W. Ogden,<sup>17</sup> will illustrate this method:

		POLARIMETER READING.		PERCENTAGE SUCROSE.
		Direct.	After Inversion.	
Maple sirups free from glucose:	1, . . . . .	53.1	—22.2	56.0
	2, . . . . .	59.6	—21.9	60.6
	3, . . . . .	56.7	—17.6	57.7
	4, . . . . .	61.7	—20.0	62.4
Maple sugars:	1, . . . . .	84.1	—28.8	85.9
	2, . . . . .	88.0	—28.3	87.6
	3, . . . . .	88.4	—29.3	88.5
Maple sirups containing glucose:	1, . . . . .	80.0	18.9	
	2, . . . . .	100.0	45.6	
	3, . . . . .	96.4	37.7	
	4, . . . . .	97.4	61.2	

#### HONEY

Honey is the nectar of flowers and other saccharine exudations of plants collected and stored by the hive bee, *Apis mellifica*. Similar material is produced by other species of bees and by some wasps and ants.

Honey consists principally of dextrose and levulose with small proportions of mineral and flavoring matters and often formic acid. In some cases small amounts of sucrose and mannitose and a considerable proportion of carbohydrates of the dextrin class are present. Microscopic examination will usually show pollen, portions of insects' wings, and spores of fungi. Crystallized dextrose is occasionally present.

The color of honey varies from light amber-yellow to brownish-black, according to the source and time and manner of storage. White clover honey is nearly colorless. Strained honey is that freed from comb.

The proportion of water ranges within the limits of 12 and 22 per cent., the ash is rarely over 0.3 per cent. The reducing bodies calculated as dextrose usually amount to from 60 to 75 per cent. If sucrose be present in but small amount in the nectar of the flowers, it may be entirely inverted in the bee or after deposition in the hive, the resulting honey being quite free. The maximum proportion which may be present in pure honey is as yet unknown. Some authorities have proposed 5 per cent., others are disposed to allow a much higher proportion, but it is probable that the lower limit will rarely be exceeded in pure samples.

Honey contains no true dextrin, but many samples yield, with strong alcohol, precipitates of carbohydrate intermediate between starch and sugar, the proportion being as high as 40 per cent. or more in the case of honey of coniferous origin.

Honey is mostly levorotatory. Using the normal sugar-weight and measured on the sucrose scale at a temperature of 20° it will show a deviation of —2 to —14, but the following table shows some dextrorotatory results from samples of undoubted purity. They were probably derived, in part, from the black cherry, and also from the honey-dew of a neighboring pine forest. Other observers have noted dextrorotation in honey of coniferous origin.

POLARIZATION.		TEMPERATURE, °C.	SUCROSE.	REDUCING CARBOHYDRATE CALCULATED AS DEXTROSE.	WATER.	ASH.
Direct.	After Inversion.					
8.2	2.8	29.0	5.0	64.52	17.00	0.12
7.2	3.3	29.0	3.1	66.45	18.33	0.10
5.1	2.4	30.0	2.1	63.42	18.65	0.19
7.3	2.6	29.5	3.6	58.42	16.72	0.20
0.6	-2.2	29.0	2.2	64.10	19.60	0.25

ADULTERATIONS.—Bees are often fed with cane-sugar, which is partially inverted by them, but the product is inferior in flavor to true honey. Ogden gives the following results of polarimetric examination of honey in the comb obtained in this way :

Direct, 18°.5. Temperature, 25.2°.  
 After inversion, -9.0. Temperature, 24°.

The common adulterants of strained honey are invert-sugar and glucose sirup. It is usually impossible to detect with certainty the addition of invert-sugar. An ash higher than 0.3 per cent., containing a notable quantity of calcium sulfate, may point to invert-sugar or to glucose sirup. Samples are frequently encountered which give a direct polarimetric reading of -14 to -20 on the cane-sugar scale, and, after inversion, slightly higher figures ; these in most cases probably contain added invert-sugar, but it is not possible at present to establish this point.

The direct addition of sucrose to honey is not usual, but has been practised in some cases. Its presence in considerable quantity will be indicated by the high right-handed rotation, decidedly reduced on inversion. A sample of so-called "hoarhound honey" examined in the chemical laboratory of the United States Department of Agriculture was found to consist mainly of a solution of sucrose with some alcohol. The analytic results were as follows :

POLARIZATION.		TEMPERATURE, °C.	SUCROSE.	REDUCING BODIES CALCULATED AS DEXTROSE.	WATER, PER CENT.	ASH, PER CENT.
Direct.	After Inversion.					
78.90	2.40	24.6	58.1	7.92	23.12	0.03

A common method of adulteration consists in pouring glucose sirup over honeycomb from which the honey has been drained, and allowing the mixture to stand until it has acquired a honey flavor. Such samples give a high positive polarimetric reading, but little affected by inversion with acid. The following are some results of examination of honey containing glucose :

WATER.	ASH.	POLARIZATION.				REDUCING BODIES CALC. AS DEXTROSE.		SUCROSE.		SOLIDS NOT DETERMINED.
		Direct.	°C.	After inv.	°C.	Before inv.	After inv.	By Polar.	By Reduc.	
19.79	0.36	52.25	30.5	...	...	60.18	61.33	3.99	1.09	15.42
16.93	0.21	74.50	21.5	...	...	57.40	59.85	...	2.33	25.39
...	...	74.00	24.5	73.80	24.0	51.99	...	...	...	...
22.45	0.31	89.50	21.5	67.50	21.6	40.0	57.00	16.50	16.15	0.50
15.41	1.27	24.65	23.0	16.90	22.6	57.60	64.35	5.84	6.43	19.53
19.07	0.18	26.38	25.5	23.50	25.0	65.23	64.85	0.00	0.00	15.52

Dextrin is a constant constituent of commercial glucose sirup, and the attempt has been made to detect the latter by the formation of a precipitate when the sample is diluted with alcohol. It has been shown, however, that many samples of honey contain a considerable material precipitable by ethyl alcohol, amounting in some instances to 50 per cent. According to Beckmann, better results may be obtained by the use of methyl alcohol. Pure honey, both the ordinary form and the dextrorotatory variety, that might be regarded as adulterated with glucose, was found to yield, when largely diluted

with methyl alcohol, only a slight flocculent precipitate, which did not adhere to the walls of the vessel. Glucose sirup yielded a precipitate of dextrin amounting to about 31 per cent., which produced with a solution of iodine in potassium iodide the red characteristic of erythrodextrin. The reaction is also obtained by direct addition of the iodine solution to honey containing glucose sirup. The quantitative determination is made by diluting 8 grams of the sample with 8 c.c. of water and diluting the mixture to 100 c.c. with methyl alcohol. The precipitate is filtered off, washed with methyl alcohol, dissolved in water, and the solution evaporated on the water-bath with repeated addition of methyl alcohol until quite dry. Adulteration with solid glucose (so-called grape-sugar) cannot be detected by this method, since in the preparation of this the conversion is carried beyond the point at which dextrin is formed. Methyl alcohol produces only a slight turbidity.

Beckmann has also proposed the following test for solid glucose and glucose sirup: 5 c.c. of the honey solution (20 grams in 100 c.c. of water) are mixed with 3 c.c. of a 2 per cent. solution of barium hydroxide, 17 c.c. of methyl alcohol added, and the mixture shaken. Pure honey remains clear, but in the presence of dextrin, glucose, or glucose sirup a considerable precipitate is formed. The test was applied quantitatively by increasing the amount taken to 50 grams, the methyl alcohol added rapidly to avoid deposition on the glass, the liquid well shaken *once*, the precipitate collected on a tared asbestos filter, washed with methyl alcohol and ether, and dried at 55°–60°. Excessive shaking was avoided in order to prevent the action of air on precipitate. It was found that the quicker the working, the more accurate the results. In some cases it was found necessary to determine the sulfates and phosphates and to correct the results accordingly. The mean results in test analyses, calculated to 1 gram of the



material taken, were: Dextrin, 0.916 gram; glucose sirup, 0.455 gram; solid glucose, 0.158 gram. Admixture of dextrorotatory conifer honey to the extent of 90 per cent. was not found to increase the amount of precipitate, but, on the contrary, to diminish it slightly.

The following are results obtained on samples of natural honey rich in dextrinous bodies. *Sp.* is the specific rotatory power for yellow light:

Apple honey, . . . <i>Sp.</i> = -12.2.	Precipitate by ethyl alcohol 23.7 per cent.
Barium precipitate 5 c.c. 10 per cent. solution gave 0.0044 gram.	
" " 5 c.c. 20 per cent. " " 0.0072 "	
Umbellifer honey, . <i>Sp.</i> = -4.6.	Precipitate by ethyl alcohol 29.1 per cent.
Barium precipitate 5 c.c. 10 per cent. solution gave 0.0148 gram.	
" " 5 c.c. 20 per cent. " " 0.023 "	
Conifer honey, . . . <i>Sp.</i> = 16.9.	Precipitate by ethyl alcohol 41.9 per cent.
Barium precipitate 5 c.c. 10 per cent. solution gave 0.0132 gram.	
" " 5 c.c. 20 per cent. " " 0.0248 gram.	

It appears from these data that even under unfavorable circumstances it is possible to recognize the addition of from 5 to 10 per cent. of ordinary dextrin, 10 to 20 per cent. of glucose sirup, and 30 to 40 per cent. of solid glucose to conifer containing as much as 40 per cent. of natural dextrinous matter. With ordinary samples, such as the apple honey just noted, adulteration would be much more easily detected.

*Molasses* is said to have been added to honey, but its use is infrequent. The ash of molasses is high and contains considerable chlorids. Beckmann suggests its detection by the production of a precipitate on addition of a solution of lead subacetate in methyl alcohol, the formation of which is attributed to the presence of raffinose. 5 grams of the solution are mixed with 22.5 c.c. of methyl alcohol and 5 c.c. of a solution of the honey (which should not contain more than 25 per cent.) are added. If the honey be pure, the solution will remain clear, but in the presence of molasses a precipitate

will be formed. The amount of precipitate varies according to the particular sample of molasses present, but Beckmann claims that it will usually be possible to detect as low as 10 per cent.

König and Karsch<sup>18</sup> have proposed the following method for detection of glucose: 40 grams of the sample are made up to 40 c.c. with water, well mixed, 20 c.c. placed in a 250 c.c. flask, and absolute alcohol added, by very small portions at a time, with constant shaking, until the flask is filled to the mark. The mixture is allowed to stand for several days with occasional shaking. The solution is again shaken well and quickly filtered. 100 c.c. of the filtrate are evaporated to remove alcohol, but not to dryness, the residue made up to 20 c.c. by addition of lead subacetate and water, and the solution examined in the polarimeter.

The precipitate produced by alcohol is washed several times with 90 per cent. alcohol and then dissolved off the filter with water, evaporated on the water-bath, dried in the water-oven, and weighed.

The following are some of the results obtained:

	POLARIMETRIC READING.		PERCENTAGE OF REDUCING CARBOHYDRATES PRECIPITATED BY ALCOHOL.
	Before Treatment with Alcohol.	After Treatment with Alcohol.	
Pure honey, . . . . .	—6.4	—8.5	3.2
	—12.4	13.4	1.7
	—16.7	17.0	. . .
	—11.7	11.7	3.3
	—9.2	13.2	. . .
	—7.7	9.9	9.7
	—9.9	12.5	. . .
	—7.5	6.2	34.0
Honey containing 75 per cent. glucose, . . . . .	25.5	2.4	20.6

#### CANDIES AND CONFECTIONS

These terms include many articles, including complex mixtures, the composition of which is secret. The main ingredient is usually sucrose, but invert-sugar, dextrose,

starch, mucilaginous substances, gelatin, colors, and flavors are largely employed. Among the objectionable ingredients are paraffin, clay, calcium sulfate, mineral colors, fusel oil, and metal foil. Preservatives are usually unnecessary. The use of mineral colors has declined much of late years, owing to the cheapness and superior brilliancy of artificial organic dyes, but some of the chocolate confections contain considerable amounts of brown ferric hydroxid.

The plain candies, such as rock candy, molasses candy, and candy toys are usually only crystallized or melted sucrose with flavors and colors. Actual experiment by manufacturing confectioners has furnished the following data for proportion of color :

One part of auramin will color 30,000 parts of melted sucrose to the deepest yellow required. One part of eosin or fluorescein will give the average tint to 28,000 parts of "cream goods" (such as used in high-class "mixtures") or 21,000 parts of clear and hard candies, or 12,000 to 24,000 parts of some other types. These figures are for "solid" coloring—that is, the whole mass is dyed ; when merely surface-coloring is done, the quantity needed is about 1 part to 50,000.

The ash of candies and confections is generally below one per cent. The flavors are often artificial. A brand called "Rock and Rye Drops" is often flavored with fusel oil.

The colors employed are numerous and constantly changing. At present various eosins (*e. g.*, rhodamin B, rose bengale, erythrosin) are much used for red, fluorescein and auramin for yellow, malachite green and sulfonated allies for green. Natural chlorophyl is sometimes used. Bismarck brown is apt to be employed in chocolate colors, although disapproved by the National Confectioners' Association. Its list will furnish suggestions as to the color likely to be present in any sample.

*Analytic Methods.*—The examination of candies will be

usually limited to identification of the coloring-matters and detection of starch, clay, calcium sulfate, paraffin, and poisonous metals. Determination of sucrose, invert-sugar, dextrose, and gum are difficult and of no practical interest.

A weighed portion of the sample is stirred in cold water until all soluble matter is taken up; the liquid is filtered in a Gooch crucible, the residue washed with cold water, transferred to the crucible, dried at a low heat, weighed, burnt off, and again weighed. The figures for insoluble residue and ash will be obtained. The aqueous solution will usually contain the coloring and some of the flavoring material; the former may often be identified by the tests given on pages 80 to 82. Many flavoring agents may be recognized by odor. Starch may be detected by iodine. Any notable amount of gelatin or albumin will be indicated by the Kjeldahl method. Clay, calcium sulfate, and iron oxide will be found in the ash.

## FATS AND OILS

The methods for determining melting and solidifying points and specific gravity of fats and oils have been fully described in the introductory part. Some comparative data are given in this section, together with methods applied almost exclusively to this class of food-products.

**Specific gravity** determined at temperatures other than  $15.5^{\circ}$  may be reduced to this by a correction of 0.00064 for each degree. This figure is derived from results obtained by A. H. Allen. The specific gravity of fats and oils changes by time. The following table, due to Thomson and Ballentyne, shows this fact; the figures are for  $15.5^{\circ}$ :

	FRESH.	ONE MONTH.	THREE MONTHS.	SIX MONTHS.
Olive, . . . . .	0.9168	0.9187	0.9208	0.9246
Cottonseed, . . . . .	0.9225	0.9237	0.9261	0.9320
Arachis, . . . . .	0.9209	0.9213	0.9233	0.9267
Rape, . . . . .	0.9168	0.9183	0.9188	0.9207

**Color-tests.**—Many color-tests for oils and fats have been proposed. The reactions are in many cases dependent on accessory materials and may fail when the sample has been produced under unusual conditions or subjected to special treatment. Thus, cottonseed oil by heating loses susceptibility to several color-tests, while lard derived from animals fed liberally on cottonseed products will give distinctly the cottonseed oil reactions. Special color-tests applicable to particular oils or fats will be described in connection with these. The following general reactions are much used :

**SULFURIC ACID TEST.**—A drop or two of strong sulfuric acid is placed in the center of about 20 drops of oil, allowed to rest a few moments, the color change noted, the mixture stirred, and the effect again noted. The charring action which often obscures the reaction may be avoided by dissolving a drop of the oil in 20 drops of carbon disulfid and agitating this with the sulfuric acid.

**NITRIC ACID TEST.**—O. Bach's method is to agitate 5 c.c. of the sample with 5 c.c. of nitric acid, sp. gr. 1.30. The color reaction is noted, the mixture immersed in boiling water for 5 minutes, and the condition again noted. As the reaction on heating may be violent, care must be taken that no injury be done.

Massie's method is to agitate 10 grams with 5 c.c. of nitric acid, sp. gr. 1.40, and note the color at the end of one hour.

J. Lewkowitsch states that an acid of specific gravity 1.375 gives often the best results. In some cases the mixture should stand 24 hours before the final observation is made.

Mixtures of strong sulfuric acid and strong nitric acid have been used, but the results are interesting specially in the case of certain fish oils.

The following data, compiled by A. H. Allen,<sup>19</sup> will illustrate the value of these color-tests :

	OLIVE.	COTTON-SEED.	SESAME.	ARACHIS.	RAPE.
SULFURIC ACID.—					
Before stirring, .	Yellow-green or brown.	Red-br. wn.		Yellow to orange.	Yellow with red rings.
After stirring, .	Brown or green.	Dark red-brown.		Green or brown.	Brown.
NITRIC ACID.—					
Bach's test :					
After agitation.	Pale-green.	Yellow-brown.	White.	Pale rose.	Pale rose.
After heating,	Orange-yellow.	Red-brown.	Brown-yellow.	Brown-yellow.	Orange-yellow.
After 12 hours' standing, .	Solid.	Buttery.	Liquid.	Solid.	Solid
Massie's test, .	Yellow-green.	Orange-red	Yellow-orange.	Pale red.	Orange.
Time for solidification (minutes), .	60	105		105	200

**Iodin Number.**—This, also called iodine value, is the percentage of iodine absorbed under specified conditions. Baron Hübl discovered that a solution of iodine and mercuric chloride was more uniform in action than iodine alone, and this solution, commonly known as Hübl's reagent, is usually employed. The following reagents are used in the process :

*Iodin solution.* 25 grams of iodine are dissolved in 500 c.c. of 95 per cent. alcohol.

*Mercuric chloride solution.* 25 grams of mercuric chloride solution are dissolved in 500 c.c. of 95 per cent. alcohol and the solution filtered, if necessary.

*Starch solution.* A solution of 5 grams of starch in 200 c.c. of water.

*Potassium iodide solution.* 15 grams in 100 c.c. of water.

*Potassium dichromate solution.* 3.874 grams of pure potassium dichromate in 1000 c.c. of water.

For use, equal parts of the iodine and mercuric chloride solutions are mixed and allowed to stand at least 12 hours.

The strength of the thiosulfate solution is determined as follows: 20 c.c. of potassium dichromate solution, 10 c.c. of potassium iodid solution, and 5 c.c. of strong hydrochloric acid are mixed in a glass-stoppered flask, and the solution of sodium thiosulfate is allowed to flow in from a buret until the yellow color of the mixture has almost disappeared. A few drops of starch solution are then put in and the addition of the thiosulfate continued until the blue color just appears. The number of cubic centimeters of thiosulfate solution used, multiplied by 5, is equivalent to 1 gram of iodine.

Not more than 1 gram of fat is weighed in a glass-stoppered flask holding about 300 c.c., and 10 c.c. of chloroform are added. After complete solution 30 c.c. of the iodine solution are added and the flask is placed in the dark for three hours, with occasional shaking. 100 c.c. of water and 20 c.c. of potassium iodid solution are added to the contents of the flask. Any iodine which may be noticed upon the stopper of the flask should be washed back into the flask with the potassium iodid solution. The excess of iodine is now titrated with the sodium thiosulfate solution, which is run in gradually, with constant shaking, until the yellow color of the solution has almost disappeared. A few drops of starch-paste are added, and the titration continued until the blue color has entirely disappeared. Toward the end of the reaction the flask should be closed and violently shaken, so that iodine remaining in the chloroform may be taken up by the potassium iodid solution. A sufficient quantity of sodium thiosulfate solution should be added to prevent a reappearance of any blue color in the flask for five minutes.

At the time of adding the iodine solution to the fats, two flasks of the same size as those used for the determination should be employed for conducting the operation without fat. In every other respect the performance of the blank experi-

ments should be just as described. These blank experiments must be made each time the iodine solution is used.

**IODINE NUMBER OF LIQUID ACIDS.**—This determination is sometimes of value for detection of admixture of vegetable oils with animal oils. The separation of the oleic and other liquid fatty acids is best made by the method of J. Muter and L. De Koningh, as follows :

3 grams of the fat are mixed with 50 c.c. of alcohol and a fragment of potassium hydroxid in a flask furnished with a long tube. The mixture is boiled until saponification is complete, when a drop of phenolphthalein solution is added and acetic acid until the solution is slightly acid. Alcoholic solution of potassium hydroxid is added drop by drop until a faint permanent pink tint is obtained, when the liquid is poured slowly, with constant stirring, into a beaker containing a boiling solution of 3 grams of neutral lead acetate in 200 c.c. of water. The solution is rapidly cooled and stirred at the same time, and, when cold, the clear liquid is poured off. The precipitate is well washed with boiling water by decantation, transferred to a stoppered bottle, mixed with 120 c.c. of ether, and allowed to remain 12 hours. Wallenstein and Finck use a Drechsel gas-washing flask having the tube shortened about two-thirds, to contain the ethereal solution, and pass a current of hydrogen through it for about a minute. In the case of white fats the liquid is said to remain colorless at the end of 12 hours, but if free access of air is permitted, a dark-yellow solution is produced by oxidation. Lead oleate, hypogaeate, linolate, or ricinolate will be dissolved by the ether, leaving lead laurate, myristate, palmitate, stearate, and arachidate undissolved. Lead erucate is sparingly soluble in cold ether, but readily in hot. The contents of the bottle are filtered through a covered filter into a Muter separating-tube (Fig. 40), 40 c.c. of dilute hydrochloric acid (1 : 4) added, and the tube shaken until the clearing of the ethereal solution shows



that the decomposition of the lead soaps is complete. The aqueous liquid, containing lead chlorid and excess of hydrochloric acid, is run off through the bottom tap, water added, and agitated with the ether and the process of washing by agitation repeated until the removal of the acid is complete. Water is then added to the zero mark and sufficient ether to bring the ether to a definite volume (*e. g.*, 200 c.c.). An aliquot portion of this (*e. g.*, 50 c.c.) is then removed through the side tap and the residue weighed after evaporation of the ether in a current of carbon dioxid. Another aliquot portion of the ethereal solution should be distilled to a small bulk (avoiding complete evaporation), alcohol added, and the solution titrated with decinormal sodium hydroxid and phenolphthalein or methyl-orange, from which the fatty acids may be calculated from the result, or their mean combining weight deduced therefrom. A third aliquot part of the ethereal solution should be evaporated at about  $60^{\circ}$  in a flask traversed by a rapid stream of dry carbon dioxid. When every trace of ether is removed, 50 c.c. of the iodine-mercuric chlorid solution (p. 142) should be added, the stopper inserted, and the liquid kept in absolute darkness for 12 hours, after which an excess of potassium iodid solution is added and 250 c.c. of water, and the excess of iodine ascertained with thiosulfate solution in the usual way. From the result the iodine number is calculated.

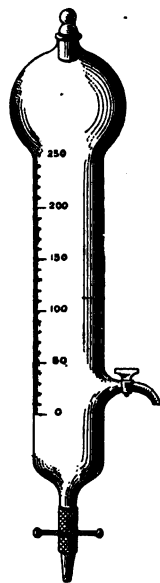


FIG. 40.

**Volatile Acids.**—This method was first suggested by Otto Hehner and A. Angell, but was systematized by E. Reichert, and hence is generally called the Reichert process. In this form it is carried out by saponifying 2.5 grams of the fat,

adding excess of sulfuric acid, distilling a definite portion of the liquid, and titrating the distillate with  $\frac{N}{10}$  alkali. The number of cubic centimeters of this solution required to overcome the acidity of the distillate is called the *Reichert number*. E. Meissl suggested the use of 5 grams, and the number so obtained is called the *Reichert-Meissl number*. Alcoholic solution of potassium hydroxid was originally used for saponification, but most chemists now use the solution devised by Leffmann and Beam, namely, sodium hydroxid in glycerol. The reagents and operation are as follows:

*Glycerol-soda*.—100 grams of pure sodium hydroxid are dissolved in 100 c.c. of distilled water and allowed to stand until clear. 20 c.c. of this solution are mixed with 180 c.c. of pure concentrated glycerol. The mixture can be conveniently kept in a capped bottle holding a 10 c.c. pipet, with a wide outlet.

*Sulfuric Acid*.—20 c.c. of pure concentrated sulfuric acid, made up with distilled water to 100 c.c.

*Sodium Hydroxid*.—An approximately decinormal, accurately standardized, solution of sodium hydroxid.

*Indicator*.—An alcoholic solution of phenolphthalein or aqueous solution of methyl-orange.

A 300 c.c. flask is washed thoroughly, rinsed with alcohol and then with ether, and thoroughly dried by heating in the water-oven. After cooling, it is allowed to stand for about 15 minutes and weighed. A pipet, graduated to 5.75 c.c., is heated to about 60° and filled to the mark with the well-mixed fat, which is then run into the flask. After standing for about 15 minutes the flask and contents are weighed. 20 c.c. of the glycerol-soda are added and the flask heated over the Bunsen burner. The mixture may foam somewhat; this may be controlled, and the operation hastened by shaking the flask. When all the water has been driven off, the liquid will cease to boil, and if the heat

and agitation be continued for a few moments, complete saponification will be effected, the mass becoming clear. The whole operation, exclusive of weighing the fat, requires about five minutes. The flask is withdrawn from the heat and the soap dissolved in 135 c.c. of water. The first portions of water should be added drop by drop, and the flask shaken between each addition in order to avoid foaming. When the soap is dissolved, 5 c.c. of the dilute sulfuric acid are added,

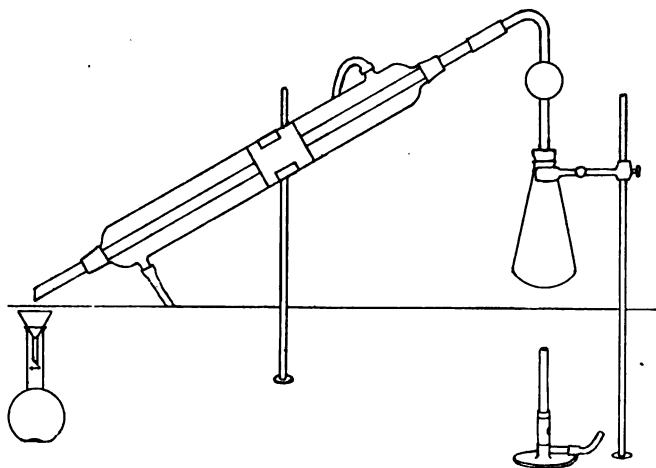


FIG. 41.

a piece of pumice dropped in, and the liquid distilled until 110 c.c. have been collected. The condensing tube should be of glass, and the distillation conducted at such a rate that the above amount of distillate is collected in 30 minutes.

The distillate is usually clear; if not, it should be thoroughly mixed, filtered through a dry filter, and 100 c.c. of the filtrate taken. A little of the indicator is added to the distillate, and the standard alkali run in from a buret until neutralization is attained. If only 100 c.c. of the distillate

have been used for the titration, the number of cubic centimeters of alkali should be increased by one-tenth.

The distilling apparatus shown in figure 43 is that recommended by the A. O. A. C. (and since adopted in Great Britain), and the directions for preparing the flask are also from the same source, but when it is intended merely to distinguish butter from oleomargarin, it will be sufficient to measure into a flask 3 or 6 c.c. of the clear fat, and operate upon this directly in an ordinary distilling apparatus.

A blank experiment should be made to determine the amount of standard alkali required by the materials employed. With a good quality of glycerol, this will not exceed 0.5 c.c.

Most fats give distillates containing but little acid.

**Saponification Value.—Koettstorfer Number.**—This is the number of milligrams of potassium hydroxid required for the saponification of 1 gram of fat. Its use was suggested by M. Berthelot, and it was applied to the examination of butter by J. Koettstorfer. If the saponification value be divided by 10, the result will be the percentage of alkali required for saponification. The reagents and process are as follows :

*Alcoholic potassium hydroxid.* 40 grams of good potassium hydroxid are dissolved in sufficient 95 per cent. alcohol to make 1000 c.c. of alcohol. The solution should be clear and not darker than light yellow. Alcohol that becomes brown is unfit for use.

Purified methyl alcohol may be substituted for ethyl alcohol. Sodium hydroxid may be substituted for potassium hydroxid. The saponification value of sodium hydroxid may be converted into the standard number by multiplying by 1.4025.

*Half-normal hydrochloric acid* accurately standardized.

*Phenolphthalein solution.*

The process is as follows : About 1.5 grams of the sample

are accurately weighed into a small flask, 25 c.c. of the alcoholic alkali added, and the mass saponified. The same amount of the alkaline solution must be used in all comparative experiments, and it must be accurately measured. The flask is heated under an inverted condenser or, more simply, with a tube about 50 cm. long and 0.5 cm. caliber passing through the cork. The flask is heated on the water-bath for 30 minutes, being occasionally given a rotatory motion. The alcohol should not boil actively. A drop of the indicator solution is added, the liquid allowed to cool somewhat, the flask being closed, and then titrated with the standard acid. A blank test should be made, which will eliminate some of the errors of experiment. The number of cubic centimeters used for titration of the saponified mass, subtracted from the number used in the blank experiment, will give the acid corresponding to the alkali which has been neutralized by the fat. From this, the amount of alkali can be determined and calculated by simple proportion to 1 gram of fat.



FIG. 42.

Flasks of the same kind of glass should be used in comparative experiments, as some of the cheaper forms of glass are notably affected by alkali. A special form of saponification flask and method of heating used by the A. O. A. C. are shown in figure 42. The flask is arranged so that the cork can be tied down.

A. H. Allen suggested the use of the figure representing the grams of fat saponified by 1000 c.c. of normal alkali. This would render the method independent of the alkali employed, but the suggestion has not been generally approved.

The datum was called by Allen saponification equivalent. It may be obtained in any case by dividing 56100 by the saponification number. Similarly, the saponification number may be obtained by dividing 56100 by the saponification equivalent.

**Acid Value.**—This is the amount of free fatty acids present in the sample. The reagents and process are as follows :

*Sodium hydroxid solution.* Decinormal solution of sodium hydroxid.

*Neutral alcohol.* Alcohol (95 per cent.) carefully neutralized by addition of a drop or two of phenolphthalein solution, and running in the alkali solution until the color-change occurs. 10 grams of the sample are placed in a bottle provided with a glass stopper, about 50 c.c. of the neutral alcohol and 1 c.c. of the indicator added, and the mass heated to boiling by immersing the bottle in hot water. The bottle is then stoppered and well agitated and the liquid titrated with standard alkali, the bottle being vigorously shaken after each addition until a faint pink coloration persists for a minute or two. On long standing the alkali acts upon the fat itself. 1 c.c. of decinormal alkali is equivalent to 0.0256 gram of palmitic acid, 0.0284 gram of stearic acid, or 0.0282 gram of oleic acid. As the acid present may not be known, it is usual to express the result as the milligrams of potassium hydroxid required to neutralize 1 gram of fat. This is called the acid number. When sodium hydroxid is used for titration, the acid number may be calculated by multiplying the quantity of sodium hydroxid required for 1 gram of sample by 1.4.

**Solubility in Acetic Acid.—Valenta's Test.**—Fats and oils are arranged by Valenta into three classes, according to their solubility in acetic acid. Equal volumes of the oil and acid are placed in a test-tube, thoroughly mixed, and, if no solution takes place, warmed.

*Class 1.*—Completely soluble at ordinary temperature : Olive kernel oil ; castor oil.

*Class 2.*—Completely soluble or nearly so at temperatures ranging from  $23^{\circ}$  up to the boiling-point of glacial acetic acid : Palm oil ; coconut oil ; olive oil ; cacao-butter ; sesame oil ; cottonseed oil ; arachis oil ; beef tallow ; butter, etc.

*Class 3.*—Not completely dissolved even at the boiling-point of glacial acetic acid : Oils obtained from the seeds of the *Cruciferae* ; rape-seed oil ; mustard-seed oil ; hedge-mustard oil.

For the practical application of the test the method of W. A. Chattaway, T. M. Pearmain, and C. G. Moor is satisfactory :

2.75 grams of the sample are weighed in a short, rather thick tube with a well-fitting stopper, 3 c.c. of acetic acid (99.5 per cent.) are added, the tube closed, placed in a beaker of warm water, and the heat increased until, after well shaking the tube, the contents become quite clear. The source of heat is then removed, and the test-tube so placed that it is in the center of the beaker of heated water, and, by means of a thermometer attached to the tube by a rubber band, the whole is allowed to rest until the change from brilliancy to turbidity takes place. The change is very definite, and can be repeated as often as is wished, with a maximum error of about  $0.25^{\circ}$ .

**Thermal Reaction with Sulfuric Acid.—Maumené's Test.**—Maumené found that on mixing sulfuric acid with drying oils a higher temperature is produced than with non-drying oils. With the same sample the temperature will depend upon the acid. The strength of acid employed should be determined by titration, since the specific gravity of the acid of 96 per cent. and of 99 per cent. is practically identical. L. Archbutt recommends the following method of operating : 50 grams of the sample, weighed closely, are

placed in a beaker of 200 c.c. capacity, and, together with the bottle of acid, placed in a vessel of water until both have acquired the temperature of the water, the thermometer having been placed in the oil. The beaker is removed from the water, wiped outside, and placed in a nest of cardboard having hollow sides stuffed with cotton. (A large beaker, lined with cotton, may also be used.) The temperature having been noted, 10 c.c. of acid are rapidly withdrawn from the bottle, which is immediately closed, the acid is allowed to flow into the oil while it is being stirred with the thermometer, and the stirring is continued until no further rise of temperature is observed. The stirring must be so managed as to effect as perfect admixture of the oil and acid as possible, thereby insuring an even development of heat throughout the mixture.

The best results are obtained with an acid about 97 per cent. It is desirable to keep on hand a stock of oil of known purity, and to test some of this with each set of samples examined.

**Specific Temperature Reaction.**—The discrepancies observed in Maumené's method may be largely eliminated by that devised by R. T. Thomson and H. Ballentyne, which is to compare the rise of temperature with oil and with an equal volume of water under similar conditions. The number obtained by dividing the oil figure by the water figure is multiplied by 100 to eliminate decimals, and the datum so obtained is called the *specific temperature reaction*.

**Bromin Thermal Value.**—O. Hehner and C. A. Mitchell ascertained that the heat evolved in the reaction of bromin with unsaturated fatty bodies furnishes more definite data than does sulfuric acid. As the action of bromin upon some oils is violent, it is moderated by the use of a diluent such as chloroform or glacial acetic acid. The latter has the advantage, owing to its high boiling-point, of allowing a wider range of temperature. The procedure is as follows: The



bromin, oil, and diluent are all brought to the same temperature. 1 gram of the oil is dissolved in 10 c.c. of chloroform in a vacuum-jacketed test-tube. Exactly 1 c.c. of bromin (measured by means of a pipet, connected at the upper end with a narrow tube filled with caustic lime, and having an asbestos plug at each end) is added and the rise of temperature determined by a thermometer graduated into fifths. Acids are dissolved in glacial acetic acid instead of chloroform.

A definite relation exists between the iodine number and the heat produced by bromin. In Hehner and Mitchell's experiments it was found that if the rise of temperature in degrees was multiplied by 5.5, a close approximation to the iodine number was always obtained, except with rape and linseed oils, but each observer must ascertain the factor applying to particular cases.

H. W. Wiley has made this method more accurate and more easy of application. A solution of bromin in four parts by volume of chloroform or carbon tetrachlorid is employed. This is to be made up in quantity sufficient for one day's use, and kept in the dark. Dissolving the sample in similar solvents is an additional convenience. 10 grams of the sample, in sufficient chloroform or carbon tetrachlorid to make 50 c.c. of solution, will suffice for nine determinations. At least four determinations should be made. The apparatus is shown in figure 43. The tube for holding the reagent and thermometer is about 40 cm. in length, and 1.5 cm. internal diameter. It is conveniently held in a drying jar, being fitted air-tight by a rubber stopper. Air is withdrawn from the jacketing jar through the side tubulure. The bromin solution is contained in a stout-walled Erlenmeyer flask with a side tubulure provided with a rubber bulb. Through the stopper passes a pipet, and the flask may be rendered air-tight by gentle pressure on the stopper. The thermometer should be graduated to  $0.2^{\circ}$  and be read to a tenth by a lens.

The operation should be conducted in a room at uniform temperature.

The solutions and apparatus are allowed to stand until all



FIG. 43.

reach a uniform temperature. 5 c.c. of the solution of the sample are placed in the inner tube by means of the pipet, without allowing any of the solution to run down the walls

of the tube, the thermometer is inserted, and the bromin solution is forced up into the pipet by compressing the rubber bulb until the liquid has passed the mark on the stem. The top of the pipet is closed by the finger, the stopper of the flask loosened, and the liquid allowed to run out until it reaches the mark, when it is transferred to the mixing tube and allowed to flow directly into the solution of fat, but it is now not necessary to prevent the liquid running down the side of the tube. The empty pipet is returned to the flask and the thermometer is observed at once by means of a lens since the bromination is practically instantaneous, the mercury reaching its maximum height in about a minute after the pipet is withdrawn. When the mercury begins to fall, air is admitted to the jacketing space, the mixing tube is withdrawn, its contents emptied, and the tube held inverted until the residual bromin vapor escapes. The tube may be cleaned by wiping it with a long test-tube cleaner or may be used again without cleaning, after standing inverted for half an hour. Traces of brominated oil which may remain upon the side of the tube do not interfere unless they obscure the thermometer. By the above manipulation the thermometer soon returns to the room temperature, and a second determination may be made in half an hour.

As noted by Hehner and Mitchell, each analytic system must be separately standardized and the factor for calculating the iodine absorption determined. It is important not to stir or churn the mixture of oil and bromine further than is produced by the running in of the solution itself. Carbon tetrachloride is the preferable solvent, but the rise of temperature is slightly higher with chloroform.

A. H. Gill and I. Hatch have proposed to facilitate the comparison of tests made with different apparatus by employing a standardizing material, and recommend sublimed camphor for this purpose. 7.5 grams of the camphor are dis-

solved in carbon tetrachlorid, the solution made up to 25 c.c., and portions of 5 c.c. each brominated. The temperature increase obtained with various oils is divided by the rise observed with camphor, giving a specific temperature increase, analogous to that suggested by Thomson & Ballantyne (see p. 152). By dividing the iodine value of an oil by the specific temperature increase, a figure will be obtained by which the iodine value may be approximately calculated.

**Elaidin Test.**—1 c.c. of mercury is dissolved in 12 c.c. of cold nitric acid of 1.42 specific gravity. 2 c.c. of the freshly-made *deep green* solution are shaken in a wide-mouthed stoppered bottle with 50 c.c. of the sample to be tested and the agitation repeated every ten minutes during two hours. When treated in this manner, oils consisting of nearly pure olein or of mixtures of olein with solid esters, such as palmitin and stearin, give a more or less solid product. Olive oil is remarkable for the canary or lemon-yellow and great firmness of the mass formed. After 24 hours the hardness of the product is such that it is impervious to a glass rod, and sometimes rings when struck; but this character is also possessed by the elaidins yielded by the arachis and lard oils. In making the test, it is important to note the time required to obtain a "solid" product; which will not move on shaking the bottle, as well as the ultimate consistency. The temperature should be kept nearly constant, or erratic results may be obtained.

The behavior of the more important oils, when tested in the foregoing manner, is described by A. H. Allen as follows:

*A hard mass* is yielded, among others, by olive, almond, lard, and sometimes arachis oils.

*A product of the consistency of butter* is given by mustard, and sometimes by arachis and rape oils.

*A pasty or buttery mass which separates from a fluid portion*

is yielded by rape, sesame, cottonseed, sunflower, and sometimes mustard oils. Liquid products are yielded by linseed, hempseed, walnut, and other drying oils.

The results of the elaidin test must be accepted with caution, since it is affected by many conditions, such as temperature, shape of the containing vessel, and the mode of preparation of the nitrous acid. The extent to which the sample has been exposed to light and air is a still more important factor; it has been shown that olive oil after exposure to sunlight for two weeks may fail to respond to the test.

**Index of Refraction.**—This datum differs notably in different oils, but it is not of much value in detecting adulteration unless considerable of the adulterant be present. Several instruments have been devised for making refraction determination; the familiar ones are the refractometer of Abbé, the oleorefractometer of Amagat and Jean, and the butyrefractometer of Zeiss.

The *oleorefractometer* consists essentially of a collimator, a view-telescope, and a vessel to contain the oil. The last is provided with parallel glass slides, and in the center is a vessel with two plate glass sides, inclined to each other at an angle of  $107^{\circ}$ . An arbitrary scale is placed in the focus of the eye-piece, and the reading is made by means of a semicircular stop in the collimator, the image of which is thrown on the scale and divides the field into a dark and a light portion. If the outer vessel and inner prism be filled with the same oil, the light which passes through will not be refracted, and consequently no alteration of the position of the image will take place. If, however, the inner prism be filled with a different oil, refraction will take place and the line dividing the field will be displaced to the right or left. The instrument is furnished with a standard oil, said to be sheepsfoot oil, for use in the outer vessel. Instead of this, the oil may be compared with a sample of the same kind known to be pure.

The butyrefractometer has been strongly recommended for the examination of butter. It is equally adapted for the examination of fats and oils, and may be used for the determination of the index of refraction as well.

**Drying Property.—Livache's Test.**—The so-called drying of oils (a process of oxidation) is hastened by admixture with finely divided lead. This is prepared by precipitating lead acetate by zinc, washing the precipitate rapidly with water, alcohol, and ether in succession, and drying at very low pressure. (Probably drying in nitrogen gas would be preferable.) 1 gram of the dried lead is mixed on a watch-glass with not more than 0.7 gram of the sample by dropping the latter so that it is distributed over the mass of the lead. The glass is allowed to stand at room temperature exposed to light, but reasonably protected from dust.

Drying oils absorb the maximum quantity of oxygen after from 18 hours to 3 days, but non-drying oils do not begin to gain weight until after 4 or 5 days. Fat-acids, except those from cottonseed oil, behave the same as the fats. Livache's results are given in the following table. The figures show the percentage of increase in weight after the time specified. A drying oil (linseed) is added for comparison with the food oils. The figure for maize oil is given by Vulté and Gibson.

OIL.	2 DAYS.	7 DAYS.	10 DAYS.
Olive, . . . . .	0	1.7	
Cottonseed, . . . . .	5.9		
Maize, . . . . .			5.0
Arachis, . . . . .	0	1.8	
Sesame, . . . . .	0	2.4	
Rape, . . . . .	0	2.9	
Linseed, . . . . .	14.3		

**Soluble and Insoluble Acids.**—This method, due to O. Hehner and A. Angell, has been much modified by other investigators. The proportion of acids insoluble in water is often called the *Hehner value*. The following method, de-

scribed by A. H. Allen, is somewhat different from that recommended by the A. O. A. C., but will serve for practical purposes, it being understood that blank tests and tests with standard oils should be made for comparison: About 5 grams of the sample, accurately weighed, are placed in a saponification flask, 50 c.c. of a solution of 40 grams of sodium hydroxid to 1000 c.c. of strong alcohol added, the flask closed, and the mixture heated in a steam-bath until complete saponification has occurred. The flask is cooled, the soap solution acidulated with sulfuric acid, the aqueous liquid separated from the layer of fatty acids, and the latter several times boiled with a considerable quantity of water in a flask furnished with a reflux condenser. The liquids resulting from these operations are separated from the *insoluble fatty acids*, which it is desirable to boil again with a moderate quantity of water, while driving a current of steam through the flask in which they are contained, collecting the distillate, and treating it like the washings. The acidulated aqueous liquid first separated from the layer of fatty acids is then distilled to a small bulk, and the distillate exactly neutralized with standard sodium hydroxid, using phenolphthalein as an indicator. The first washings from the insoluble fatty acids are then added to the contents of the distilling flask, and the liquid again distilled to a small bulk, the process being repeated with the succeeding washings. The different distillates should be titrated separately with decinormal alkali and phenolphthalein, so that the progress and completion of the washing may be followed, and some information obtained as to the nature and relative proportions of the *lower fatty acids* present.

The neutralized distillates should be united and evaporated gently to dryness, and the residue dried at 100° until the weight is constant. It consists of the sodium salts of the acids that passed over in the distillation. If the number of cubic centimeters of  $\frac{N}{10}$  sodium hydroxid employed for neu-

tralization be multiplied by 0.22, and the product be subtracted from the weight of the dry residue, the difference will be weight of the volatile acids.

When coconut oil and palmnut oil are treated in this manner, the distillate will be found to contain lauric acid, which, though almost insoluble in water, is volatile in a current of steam. It may be separated from the more soluble volatile fatty acids by filtering the distillate.

**Cholesterol and Phytosterol.**—Most vegetable oils, with the notable exception of olive oil and palm oil, contain a small proportion of phytosterol. Animal oils and olive oil, on the other hand, contain cholesterol, and it is thought to be possible to distinguish a vegetable oil from one of animal origin by the isolation and identification of one or the other of these bodies. A method for the extraction of cholesterol and phytosterol is that of A. Foster & R. Riechelmann: 50 grams of the fat are twice boiled, for about 30 minutes at a time, with 75 c.c. of 95 per cent. alcohol in a flask fitted with a reflux condenser, the flask being meanwhile well shaken. The alcoholic solution is mixed with 15 c.c. of 30 per cent. sodium hydroxid solution, and boiled on the water-bath in a flask fitted with a condensation tube until about one-fourth of the alcohol is evaporated. The fluid is then evaporated nearly to dryness in a porcelain basin and the residue shaken with ether. The ethereal solution is evaporated to dryness, the residue treated with a little ether, filtered, evaporated, and the residue crystallized from 95 per cent. alcohol.

Von Raumer determines the amount of crude cholesterol and phytosterol in fats as follows: 50 grams of the oil are saponified with alcoholic potassium hydroxid. The resulting soap is evaporated to dryness, reduced to powder, and extracted with 50 to 75 c.c. of ether in a Soxhlet apparatus, plugs of fat-free cotton being placed above and below the layer of soap. The residue is saponified again with 10 c.c.



of half normal alkali, evaporated to dryness with sand, and re-extracted as before during two hours. When the work is carefully done, the second saponification and extraction is unnecessary.

The following amounts of residue were obtained from 100 grams of oil: Cottonseed oil, 0.719 gram; sesame oil, 1.314 grams to 1.325 grams; lard, 0.217 gram.

Pure cholesterol can easily be distinguished from phytosterol by the form and grouping of the crystals. If both bodies are present, the mixture crystallizes in one form only, the crystals either approximating to the form of phytosterol or, if cholesterol be present in the greater quantity, differing from the pure crystals of either body.

*Cholesterol* is insoluble in water, sparingly soluble in cold alcohol, but dissolves readily in ether, chloroform, petroleum spirit, and carbon disulfid. It crystallizes in anhydrous needles of melting-point  $147^{\circ}$ , but from its hot alcoholic solution it is deposited in laminæ composed of extremely thin rhombic plates, often showing reentering angles. A delicate test for cholesterol is that of Hager, as modified by Salkowski: A few centigrams of cholesterol are dissolved in 2 c.c. of chloroform, an equal volume of sulfuric acid is added, and the mixture shaken. The chloroform solution immediately becomes blood-red, afterward cherry-red and purple; this last tint remains for several days. The sulfuric acid layer under the chloroform shows a strong green fluorescence. On pouring a few drops of the purple chloroform layer into a porcelain basin, the red color changes rapidly to blue, green, and finally to yellow. On diluting the purple chloroform solution with more chloroform, it becomes nearly colorless, or acquires an intense blue; if it now be shaken again with the sulfuric acid layer, the former coloration appears. These changes of color are due to traces of water in the chloroform.

*Phytosterol* resembles cholesterol, but differs from it in crystalline form and in melting-point. From a hot alcoholic solution phytosterol crystallizes in solid needles grouped in tufts. Under the microscope these appear as long solid needles arranged in star or bunch-like groups. Like the cholesterol crystals, these contain a molecule of water, but they melt at  $132^{\circ}$  to  $134^{\circ}$ . (Bömer gives a mean melting-point of  $137^{\circ}$ , but this figure requires confirmation.)

The solution of phytosterol in chloroform gives the same reaction with sulfuric acid as does cholesterol, but there is the slight difference that the coloration obtained with the former passes after a few days into a bluish-red, whereas the cholesterol solution remains more of a cherry-red.

**Acetyl Value.**—This determination, originally suggested by Benedikt, is most conveniently carried out by the method of J. Lewkowitsch<sup>20</sup>: 10 grams of the sample are boiled for two hours with an equal volume of acetic anhydrid in a flask provided with an inverted condenser; the mass is then transferred to a larger beaker, diluted with several hundred cubic centimeters of water, and boiled for 30 minutes, with a slow current of carbon dioxid passed through by means of a tube drawn out at the lower end to a fine opening. This prevents bumping. On cooling, two layers are formed. The water-layer is drawn off by a siphon and the other portion washed three times by boiling with convenient measures of water. Prolonged washing should be avoided. The acetylated product is freed from water by filtration through a dry filter in a water-oven at  $100^{\circ}$ .

5 grams of the substance are saponified as noted on page 148, the alcohol is evaporated, and the soap dissolved in water. The subsequent operations may now be completed by two methods, "distillation" or "filtration." The latter is the shorter and more convenient.

*Distillation Method.*—The liquid is made up to a volume of

several hundred cubic centimeters in a flask fitted with an arrangement for passing in steam or for adding water from time to time. Sufficient dilute sulfuric acid (1 part of acid to 10 of water) is added to make the liquid slightly acid, and distillation is carried on until about 700 c.c. are collected. The distillate is filtered and titrated with decinormal alkali. Phenolphthalein is recommended as an indicator, but probably methyl-orange will serve as well. The number of cubic centimeters of solution required to neutralize the distillate, multiplied by 5.61 and the product divided by the weight of the acetylated material, gives the acetyl number.

*Filtration Method.*—The solution of the saponified acetylated substance is mixed with sufficient standard sulfuric acid just sufficient to neutralize the alkali added for saponification, and the mixture warmed gently. The acids will separate as an oily layer. The layer is removed, washed with boiling water until the washings are not acid, titrated with decinormal alkali, and the acetyl number calculated as above.

The acetyl number is the number of milligrams of potassium hydroxid required for neutralizing the acetic acid obtained from 1 gram of the acetylated substance.

In this process cholesterol and phytosterol are included in the acetylation.

Substances yielding volatile acids give an acetyl number too high; this condition will affect the distillation method more than the filtration method. To eliminate most of this error, the percentage of volatile acid should be determined and the figures obtained deducted from the acetyl number.

The water used in both methods should be freed as far as possible from carbon dioxide. Even the water used in producing the open steam should be brought to active boiling before the steam is let into the flask. Waters rich in carbonate are especially objectionable. A slight excess of sulfuric acid causes the insoluble acids to separate better, but

this must, of course, be known accurately and allowance made for it.

It is possible that the data elucidated by H. D. Richmond with regard to the rate of distillation of acids of the acetic series could be applied to the distillation method with advantage, but a special investigation will be needed to determine the point.

**Viscosity.**—Practical determinations of viscosity are comparative only and are of little value unless uniform methods are employed. Many forms of viscosimeter have been devised. The only form we can recommend for general use is the torsion viscosimeter devised by O. S. Doolittle. A description of the instrument and its use is unnecessary, as it is made according to standard patterns and full working directions are furnished with it.

W. C. Blasdale investigated the relative viscosities of solutions of soap from different grades of olive oils and found the figures of much value. He used the torsion viscosimeter. The preparation of the solution is as follows: 15 grams of the sample are saponified with a mixture of 10 c.c. of alcohol and 30 c.c. of water containing 7.5 grams of potassium hydroxid. The mass is washed into a large dish, heated until the alcohol is removed, diluted to 500 c.c. at 20°, and the viscosity determined. The result is expressed by Blasdale in the number of grams of sugar that it would be necessary to add to a liter of water to get the same readings. With some oils it would be necessary to dilute the solution to 1000 c.c.

Blasdale's results were as follows:

OILS.	VISCOSITY.
Olive (California), . . . . .	573-655
Cottonseed, . . . . .	280
Arachis, . . . . .	220
Sesame, . . . . .	415
Rape, . . . . .	670
Sweet almond, . . . . .	645

Mustard-seed oils give high viscosity figures, and a mixture of these with cottonseed oil in some proportions would escape recognition by this test.

**Unsaponifiable Matter.**—Most fats and oils contain appreciable amounts of unsaponifiable substances, but the determination of them is of value principally in detecting adulteration with mineral oil and paraffin. In many cases saponification and solution of the soap in water will not suffice for separation, and the routine method devised by A. H. Allen must be followed :

5 grams of the sample are saponified, the solution freed from alcohol if any has been used, and transferred to a stoppered separator (Fig. 44) of 200 c.c. capacity, the exit tube of which is cut off obliquely. The mass is diluted with water to about 80 c.c., 60 c.c. of ether added, the vessel closed, well shaken, and allowed to rest. Separation does not always occur readily, but may often be induced by cooling the contents, by adding a little sodium hydroxid solution, more ether, or a few cubic centimeters of alcohol and rotating the mass gently. The aqueous liquid is run out, a few drops of sodium hydroxid solution and 10 c.c. of water are added, gently agitated, and run off. This treatment is repeated, after which the ether is run off in a tared flask, the aqueous liquid is agitated with a fresh portion of ether, which is washed and poured into the tared vessel as before. This process is again performed, when it will be complete. The ethereal solution will often be fluorescent. The greater portion of the ether should be distilled off in a recovering apparatus and the rest evaporated in the water-bath. If the mass retains globules of water, the flask should be held horizontally and rotated rapidly so as to spread the



FIG. 44.

residue in a thin layer. When no more water is visible and the odor of ether is very slight, the flask is placed on its side in the water-oven for 15 minutes, cooled, and weighed.

Long heating should be avoided, as some hydrocarbons are sensibly volatile at 100°. Spermaceti and waxes yield in this process a large percentage of unsaponifiable matter, hence it is not available for the detection of paraffin in such substances.

In ordinary cases the distribution of the bodies will be as follows. Many resins will pass into the water in the form of sodium salts :

IN THE ETHER :

Hydrocarbons.  
Mineral oils.  
Paraffin.  
Neutral resins.  
Coloring-matters from palm oil.  
Phytosterol.  
Cholesterol.

IN THE WATER :

Sodium salts.  
Glycerol.  
Sodium hydroxid.

**ANALYTIC DATA.**—The data, commonly termed “constants,” obtained by the processes described in the preceding pages, are subject to uncertainty, owing to the want of absolute standards. Fats and oils, especially the latter, being mixtures of several ingredients, will vary with conditions of growth of the animals or plants yielding them, methods of extracting and refining, exposure to light, heat, and air, and, doubtless, from unrecognized causes. Samples prepared in the laboratory do not necessarily serve as standards for commercial products. Errors of observation from defective apparatus, especially inaccurate thermometers, are by no means uncommon.

The data for specific gravity and for melting and solidifying points given in the following tables have been compiled from the best accessible sources, and will give a general idea of the range of figures in commercial samples :

**SPECIFIC GRAVITIES OF FATS AND OILS AND OF ACIDS  
DERIVED FROM THEM**

	OILS.		ACIDS. (100°.)
	(15.5°.)	(100°.)	
Olive, . . . . .	0.914-0.918		0.875
Cottonseed, . . . . .	0.922-0.930	0.8725	0.882
Maize, . . . . .	0.916-0.926	0.8711	
Coconut, . . . . .	0.925 (at 18°)	0.868-0.874	0.844
Arachis, . . . . .	0.916-0.922		0.847
Sesame, . . . . .	0.921-0.924		
Rape, . . . . .	0.913-0.917		0.875-0.879
Cacao-butter, . . . . .	0.945-0.976	0.857	
Lard, . . . . .	0.931-0.938	0.859-0.864	0.837-0.840
Tallow, . . . . .		0.893-0.898	0.870
Butter-fat, . . . . .	0.926-0.940	0.909-0.914	
Coconut olein, . . . . .	0.926	0.907	

**MELTING AND SOLIDIFYING POINTS OF FATS AND OILS.**

**MELTING-POINTS AND TITER-TESTS OF ACIDS**

The titer-tests were determined by J. Lewkowitsch.

	OIL OR FAT.		ACIDS.	
	Melting-point.	Solidifying-point.	Melting-point.	Titer-test.
Olive, . . . . .		4 to —2	24 to 27	16.9 to 26.4
Cottonseed, . . . . .		1 to 10	35 to 40	32.2 to 37.6
Maize, . . . . .		not above —10	18 to 20	
Coconut, . . . . .	20 to 28	14 to 23	24 to 27	21.2 to 25.2
Arachis, . . . . .		—5	28 to 33	28.1 to 29.2
Sesame, . . . . .		—4 to —6	23 to 31	21.2 to 23.8
Rape, . . . . .		—6 to —10	18 to 22	11.7 to 13.6
Cacao-butter, . . . . .	30 to 34	20 to 27	48 to 52	48.0 to 48.2
Lard, . . . . .	28 to 45	27 to 44	35 to 47	41.4 to 42.0
Butter-fat, . . . . .	29 to 35	20 to 30	36 to 46 (insol.)	
Beef tallow, . . . . .	36 to 49	33 to 48	43 to 47	37.9 to 46.2
Mutton tallow, . . . . .	36 to 49	33 to 48	46 to 54	40.1 to 48.3

**IODIN NUMBERS OF FATTY ACIDS**

OIL OR FAT.	MIXED ACIDS.	LIQUID ACIDS.
Olive, . . . . .	86-90	
Cottonseed, . . . . .	111-116	147
Maize, . . . . .	113-125	140
Arachis, . . . . .	95-103	128
Sesame, . . . . .	109-112	
Rape, . . . . .	99-105	
Coconut, . . . . .	8.5-9	54
Cacao-butter, . . . . .	32.5-39	
Butter-fat, . . . . .	28-31	
Lard, . . . . .	64-81	104

## SYNOPSIS OF CONSTANTS OF FOOD-FATS AND FOOD-OILS

	IODIN NUMBER.	SAPONIFICA- TION VALUE.	RISE OF TEMPERA- TURE WITH SULFURIC ACID. (Degrees).	RISE OF TEMPERA- TURE WITH BROMIN (Degrees).	SPECIFIC TEMPERA- TURE REACTION.	REICHERT- MEISSL NUMBER.	ACETYL VALUE.	TURBIDITY TEMPERA- TURE IN ACETIC ACID (Degrees).
Olive, . . . . .	78-88	185-197	39-45	15.0	89-95	small	10.6	83-91
Cottonseed, . . .	102-111	191-210	74-77	19.4	163-170	small	7.6-18	71-89
Maize, . . . . .	111-123	188-194	74	21.5	176	8.4	5.8-11.5	80
Arachis, . . . .	85-101	190-197	47-67		105-137	small		72-74
Sesame, . . . .	103-112	187-192	65-68			1.2		90-97
Rape, . . . . .	99-105	175-179	54-92	18.4	125-144	small		77-83
Coconut, . . . .	8-9.5	246-268				7.5-8	2.3-12.3	
Cacao-butter, . .	32-42	192-202				3.5	2.8	
Butter-fat, . . .	25-38	221-233		6.6		22-30	2-8.5	29-39
Lard, . . . . .	46-63	195-197		10.6		small	2.6	97-99



**SPECIAL TESTS.**—Several tests are of value for recognizing particular oils or fats. The indications for their use will be given in connection with them.

*Carbon Disulfid-sulfur Test.*—*Halphen's Test.*—This is intended for the recognition of cottonseed oil. It is applicable both to oils and to the separated acids. The operation is as follows:

Carbon disulfid containing about 1 per cent. of sulfur in solution is mixed with an equal volume of fusel oil. Equal volumes of this reagent and the sample (about 3 c.c. of each) are mixed and heated in a bath of boiling brine for 15 minutes. If no red or orange tint is produced, 1 c.c. of the reagent is added, and if after 5 or 10 minutes more heating no color is shown, a third addition of 1 c.c. may be made. It is possible to detect very small quantities of cottonseed oil by this test. Lard and lard oil derived from animals fed on cottonseed meal will often give a faint reaction.

*Silver Nitrate Test.*—*Bechi's Test.*—This is a test for cottonseed oil. Several modifications are in use. According to Del Torre, the following reagents are required:

## I.

Silver nitrate, . . . . .	1.0 gram.
Alcohol, 98 per cent. (by vol.), . . . . .	200.0 c.c.
Ether, . . . . .	40.0 c.c.
Nitric acid, . . . . .	0.1 gram.

## II.

Fusel oil, . . . . .	100.0 c.c.
Rapeseed oil, . . . . .	15.0 c.c.

10 c.c. of the oil to be examined are mixed in a test-tube with 1 c.c. of reagent I, and then shaken with 10 c.c. of reagent II. The mixture is next divided into two equal portions, one of which is immersed in boiling water for 15 minutes. The heated sample is then removed from the water-bath, and its color compared with the unheated half. Cotton-

seed oil is indicated by the reddish-brown of the heated portion. Only the purest alcohol should be used, and the rapeseed oil used should be "cold drawn," and only slightly colored; it should be filtered in a hot-water oven before preparing the reagent. To guard against errors from impurity of the reagents, a blank test should be made.

It is stated that old and rancid samples will not react unless the rape oil be present. Most chemists, however, do not use it, especially in testing lard. O. Hehner uses reagent I, adding 1 volume to 2 volumes of oil and heating for 15 minutes. Milliau applies the silver solution (No. I) to the mixed fatty acids; but experience has shown that in some cases, in which cottonseed oil was present and responded to the test, the fatty acids failed to give a similar reaction. After heating to  $240^{\circ}$  or on long keeping, the oil or fatty acids fail to respond to the test.

*Furfural Test.—Baudouin's Test.*—This is a test for sesame oil. In its original form, the sample was shaken with a mixture of sucrose and strong hydrochloric acid, when a crimson is produced if sesame oil be present. As furfural is a product of the action of hydrochloric acid on sucrose, and is the active agent in the test, Villavecchia and Fabris have substituted an alcoholic solution of the latter for the sugar. The solution is made dilute (2 per cent.), as furfural itself gives a violet tint with hydrochloric acid. The modified test is applied in one or the other of the following forms:

(a) 0.1 c.c. of the 2 per cent. furfural solution is placed in a test-tube, 10 c.c. of the sample and 10 c.c. of hydrochloric acid (sp. gr. 1.19) added, the mixture shaken for half a minute, and allowed to settle. In the presence of even less than 1 per cent. of sesame oil, the aqueous layer will become crimson. In the absence of sesame oil the lower layer is either colorless or, at most, becomes, as in the case of very rancid though pure olive oil, dirty yellow.

(b) 0.1 c.c. of the furfural solution is mixed with 10 c.c. of the sample and 1 c.c. only of hydrochloric acid added; the mass shaken thoroughly and separation brought about by addition of 10 c.c. of chloroform, or by a centrifuge, when the aqueous layer will be crimson with even less than 1 per cent. of sesame oil.

### OLIVE OIL.

Olive oil is obtained from the fruit of the *Olea europæa* L. Its color ranges from light yellow to golden yellow, but some forms are deep green from presence of chlorophyl. The quality of the oil depends on many conditions; that intended for food is always expressed cold.

Olive oil contains about 28 per cent. of solid fat, consisting of palmitin and a little arachidin. The remainder is mostly olein, with a little linolin. O. Helner and C. A. Mitchell found no stearin. Appreciable amounts of cholesterol are present, differing from most vegetable oils, which contain phytosterol. The unsaponifiable matter ranges from 1 to 1.5 per cent. Free fatty acid is always present, amounting in the best grades to about 1.5 per cent., and in the lowest grades to 25 per cent.

**Adulteration.**—Olive oil is very liable to adulteration. In this country, cottonseed oil and arachis oil are the additions most commonly employed. In many cases the article contains no olive oil, cottonseed oil or a mixture of cottonseed and arachis oil being substituted. Other adulterants are sesame, rape, poppyseed, and lard oil. Still more rarely, curcas oil, and even castor oil have been employed. It is stated that 15 or 20 per cent. of the latter may be present without affecting the taste. In the lower grades of oil, not intended for table use, any ordinary oil, including refined petroleum, may be present.

*Specific Gravity.*—The specific gravity of olive oil usually ranges from 0.914 to 0.917, or even 0.918 in the case of California oils. Commercial, usually brown, oils, expressed at a high temperature, and containing a higher proportion of palmitin, may range as high as 0.925. A specific gravity of 0.918 or over, in a sample of light color, would give rise to suspicion of adulteration with cottonseed, poppyseed, or sesame oil.

*Solidifying-point.*—Olive oil has usually a higher solidifying-point than any other of the vegetable oils. Mixtures of olive with other oils have, as a rule, a lower melting-point than either constituent alone. The melting and solidifying points of the *mixed acids* are also of some value, but, according to Dieterich, less than 25 per cent. of adulteration cannot be detected with certainty.

*Saponification Value.*—This determination is of use only in the case of adulteration with a considerable proportion of rape oil.

*Iodin Number.*—This determination furnishes the most valuable indications of the purity of olive oil. The figure for pure oil usually ranges between 81.5 and 85 per cent. Values as high as 88.6 have been reported from some California oils, but such samples are exceptional, and a figure above 85 should give rise to suspicion of adulteration.

*Heat of Bromination.*—*Specific Temperature Reaction.*—The thermal values of olive oil are lower than those of other vegetable oils and the determination is frequently of use. The following is a list of determinations adapted to detection of the particular adulterants noted:

COTTONSEED OIL. Halphen's test; nitric acid color test; Bechi's test; iodine number; Livache's test; temperature reactions; viscosity of soap solution.

ARACHIS OIL. Viscosity of soap solution; determination of arachidic acid; iodine number.

**RAPE OIL.** Iodin number; melting and solidifying of acids; acetic acid test; refractive power.

**SESAME OIL.** Furfural test (p. 170); iodine absorption; temperature reactions; saponification value.

**LARD OIL.** Melting-point of fatty acids; odor of lard on warming.

**Seed Oils Generally.** Separation of phytosterol.

**CASTOR OIL.** Solubility in acetic acid in the cold; solubility in absolute alcohol; specific gravity.

**CURCAS OIL.** Iodin value; saponification value; treated with nitric acid and copper, intense reddish-brown is produced in presence of even 10 per cent. of curcas oil.

**HYDROCARBON OILS.** Determination of unsaponifiable matter (p. 165).

Green olive oil has been imitated by coloring other oils with copper acetate. All green oils should be tested for copper by boiling with hydrochloric acid and testing the acid solution, as described on p. 70.

*Elaidin Test.*—Olive oil yields the hardest elaidin of all the oils, and in the shortest time, but, as noted on page 156, too much reliance must not be placed upon the indications of this test. The following figures, obtained by Blasdale from California oils, serve to show the extent to which time required to form a solid product may vary in even fresh samples of known purity :

VARIETY OF OIL.	TIME REQUIRED FOR ELAIDIN TEST.
Uvaria, . . . . .	6 hours
Pendulina, . . . . .	4 "
Bedding Pecholine, . . . . .	3 "
Nevadillo blanco, . . . . .	2 "
Manzanillo, . . . . .	30 minutes

*Refractive Power.*—The refractive power of olive oils is less than that of any other of the vegetable oils. The determination of the refractive index gives reliable indications only

in the presence of a considerable proportion of the adulterant. More satisfactory results are said to be obtained by the use of the oleorefractometer of Amagat and Jean, or of the Zeiss butyrorefractometer. Oliveri has determined the degree of refraction (in the oleorefractometer) of 106 pure olive oils, and compared the results with those from other oils, as follows :

DEGREE OF REFRACTION.	
Olive oil, . . . . .	0 to 2
Cottonseed oil, . . . . .	18.0
Sesame oil, . . . . .	15.5
Colza oil, . . . . .	26.5
Arachis oil, . . . . .	7.5
Poppyseed oil, . . . . .	28.5

Oliveri concludes from his figures that admixtures of not too small quantities of any of the above oils can be detected, as the degree of refraction would be above 2. Arachis oil might, however, easily escape detection.

*Nitric Acid Test.*—This will detect as little as 3 per cent. of cottonseed oil in olive oil. Some operators employ acid of 1.41 specific gravity, but, according to J. Lewkowitsch, one of 1.375 gives better results. He recommends that the mixture be allowed to stand about 24 hours, when olive oil containing cottonseed oil becomes pure brown ; but if rape oil be present, the mixture becomes more yellowish. Attention has been called to the fact that some highly purified cottonseed oils react so faintly with nitric acid that samples containing as much as 10 per cent. showed no reaction.

*Halphen's Test.*—This is a characteristic test for detecting cottonseed oil, and is applicable to oils that have been heated for a short time to 240°, also to the fatty acids. Oils that have been exposed for a long time to light and air may fail to respond to the test.

## COTTONSEED OIL

Cottonseed oil is obtained from seeds of several species of *Gossypium*. The crude product is dark red. It is refined by treatment with alkali, by which some soap is formed that carries with it the coloring-matter. The refined oil is pale yellow, of pleasant flavor, and neutral, but becomes rancid gradually, when free acid is also formed and a so-called "stearin" deposited. The better grades of oil are sold after being freed from stearin by chilling or long standing. The refined oil is much used for cooking purposes and as a salad oil, but its chief uses are as an adulterant for olive oil, butter, lard, and lard oil, and in the manufacture of butter substitutes. It is so cheap that it is but little liable to adulteration, except possibly with mineral oils.

Cottonseed oil contains stearin, palmitin, olein, and linolin. A small proportion of a hydroxy-ester is said to be present.

*Cottonseed Stearin*.—This is a commercial name of the solid fat deposited on standing or by cooling the oil and pressing. The product so obtained varies according to the completeness with which the oil has been separated. The proportion of true stearin appears to be very low. A sample examined by O. Hehner and C. A. Mitchell yielded only 3 per cent. of stearic acid. As ordinarily obtained the fat is light yellow and of the consistency of butter. It is largely used in the preparation of substitutes for butter and lard.

Another variety of so-called cottonseed stearin is the solid portion of the fatty acids separated from the oil in the process of purification by alkali. It consists chiefly of stearic acid and is employed in soap-making.

The following are some of the physical and chemical constants of the neutral fat first described :

Specific gravity, . .  $\frac{15.5^{\circ}}{15.5^{\circ}} = 0.923$   $\frac{100^{\circ}}{15.5^{\circ}} = 0.864$  to  $0.869$   $\frac{100^{\circ}}{100^{\circ}}$ .  
 Solidifying-point, . .  $26^{\circ}$  to  $40^{\circ}$ ; titer test,  $16^{\circ}$ .  
 Saponification value, 194–195.  
 Iodin value, . . . . 89–104.

## MIXED FATTY ACIDS.

Solidifying-point, . . . . .	35°.
Melting-point, . . . . .	27° to 30°.
Iodin number, . . . . .	94.

Cottonseed stearin responds to the color tests for cottonseed oil.

## MAIZE OIL CORN OIL

Maize oil is obtained by expression from the seeds of the *Zea mays* L., either directly or after they have been used for the preparation of alcohol. The latter product contains much free acid. The most recent and extended investigation of this oil is that made by H. T. Vulté and H. W. Gibson.<sup>21</sup> Data furnished by them, together with some from other sources, have been incorporated in the tables on pages 167 and 168. The following additional figures are all from the paper of Vulté and Gibson :

Index of refraction (Abbé refractometer), .	1.4766
Acid value, . . . . .	2.25
Free acid (percentage), . . . . .	1.12
Insoluble acid, . . . . .	92.2
Elaidin test, . . . . .	Orange-yellow deposit.
Bechi's test, . . . . .	Dark brown.

Many esters are present, as the following acids have been obtained from the saponified material : Formic, acetic, stearic, palmitic, arachidic, hypogeic, oleic, linolic, ricinolic (probably), and, according to some investigators, caproic, caprylic, and capric. The results of different investigators do not agree in some points. O. Hehner and C. A. Mitchell were unable to find stearin in a sample examined by them. J. C. Smith found volatile acids equivalent to a Reichert number between 2 and 3. C. G. Hopkins found no volatile acids in the sample examined by him.

The oil is practically without drying power at the ordinary temperature. According to J. C. Smith, no decided siccative



properties are communicated to it by simply "boiling" or by the addition of litharge. On passing a current of air through it for an hour at a temperature of  $150^{\circ}$ , it becomes slightly darker and rather more viscous, but not to the same extent as cottonseed oil. If to the oil so treated a small quantity of manganese borate be added, slight siccative properties are acquired, and a thin film on lead dries in from 10 to 20 hours, but not completely. C. G. Hopkins found that on heating the untreated oil in the water-oven, a small amount of oxygen was absorbed, the increase in weight amounting to about 1 per cent. at the end of 24 hours.

The unsaponifiable matter was high in the samples examined by Vulté and Gibson, the phytosterol being 1.4 per cent. and lecithin about 1.1 per cent.

The most characteristic reaction for the oil is due to the phytosterol. The oil is dissolved in carbon disulfid, a drop of strong sulfuric acid added, and the liquid allowed to stand for 24 hours. A fine violet coloration will be produced with maize oil.

## ARACHIS OIL

Arachis oil—also called peanut, ground-nut, and earth-nut oil—is obtained from the seed of the *Arachis hypogæa* L. The cold expressed oil from the first runnings is nearly colorless, and that of the second expression usually of a pale greenish-yellow. It has an agreeable odor and flavor, but may be obtained nearly odorless and tasteless. It contains olein, palmitin, stearin, arachin, lignocerin, and probably hypogein. It is used as a salad oil. So-called "peanut butter" consists simply of the ground roasted nuts. The principal use of the oil is as an adulterant for olive oil. The specific gravity and chemical constants of the two oils are so nearly alike that the detection of the admixture by these data is hardly possible. The determination of the iodine value is occasionally of use, but

the only reliable method is that of Renard, depending upon the estimation of the amount of arachidic acid, or, more properly speaking, of the arachidic and lignoceric acids, since later investigation has shown that the body separated and weighed as arachidic acid consists of both, lignoceric acid being in larger proportion. The method is laborious, and requires considerable care in its performance; many shorter methods have been proposed, none of which are as satisfactory as the original method, which in its most improved form is described by L. Archbutt, as follows:

10 grams of the oil are saponified in a deep porcelain basin, using 8 c.c. of aqueous sodium hydroxid solution (50 grams in 100 c.c.) and 70 c.c. of rectified alcohol. The basin is covered, the mass gently evaporated to about 20 c.c., rinsed with hot water into a separating funnel, decomposed with HCl in excess, and shaken with ether to dissolve the fatty acids. Two extractions with ether are sufficient. After washing the ethereal solution with water it is distilled in a 250 c.c. flask, the fatty acids dried by heating the flask on a steam-bath and sucking out the vapor, and then dissolved in the hot flask in 50 c.c. of 90 per cent. alcohol. The solution must not be allowed to cool below about  $38^{\circ}$ , lest crystals of lignoceric or arachidic acid should separate. 5 c.c. of a 20 per cent. aqueous solution of lead acetate are added and the mixture cooled to about  $15^{\circ}$ , shaken, allowed to stand for half an hour, washed only once with ether, the mass rinsed back into the flask with a spray of ether, and digested with ether for a short time; then again filtered and again rinsed back. After doing this about four times, the lead oleate will be dissolved.

The filter is opened in a large plain funnel placed in the neck of a separating funnel, and the soaps at once rinsed into the separator with a jet of ether. The material that adheres to the paper and flask is decomposed and transferred by rins-

ing with hot dilute hydrochloric acid, followed by ether. About 20 c.c. of hydrochloric acid (1.10 sp. gr.) are poured into the separator, shaken well to decompose the lead soaps, the aqueous liquid drawn off, the ether repeatedly washed with small quantities of cold water until the lead chlorid is removed, distilled in a 250 c.c. flask, and the residual fatty acids thoroughly dried by heating on a steam-bath. 50 c.c. of ethyl alcohol of exactly 90 per cent. strength (sp. gr. 0.834) are poured into the flask, which is then closed with a cork carrying a thermometer, heated cautiously until the fatty acids have completely dissolved, and cooled to 15°, when lignoceric and arachidic acids, if present, will crystallize out, either at once or shortly.

To estimate the amount, the flask should be kept for one hour, with occasional agitation, in a water-bath at either 15° or 20°, or at some intermediate fixed temperature which is nearest to that of the laboratory, the crystals collected on a small filter, using only the filtrate to rinse the flask, and washed with three portions of 10 c.c. each of 90 per cent. alcohol, at the same fixed temperature. A paper filter may be used, but a Gooch filter, used with gentle suction, is better, as the mother liquor is more perfectly removed and the washing more thorough. The filtrate and washings with 90 per cent. alcohol are poured into a measuring cylinder, and the acids thoroughly washed with 70 per cent. alcohol, in which arachidic and lignoceric acids are quite insoluble, until some of the washings give no precipitate when diluted with water. These washings are thrown away. It is not absolutely necessary, but it is advisable to redissolve the fatty acids thus obtained in 50 c.c. of 90 per cent. alcohol, and recrystallize them, filtering and washing as before, adding the filtrate and washings with 90 per cent. alcohol to the first quantity in the measuring cylinder. Pure arachidic and lignoceric acids are thus obtained, and are dissolved off the filter

with boiling ether, distilled down, and weighed in a tared flask after drying at 100° for an hour. To the weight obtained is to be added the amount dissolved by the 90 per cent. alcohol, which is calculated from the following table, based on determinations made by Tortelli and Ruggeri, and confirmed by L. Archbutt. It will be noticed that the amount dissolved varies according to the weight of mixed acids obtained :

WEIGHT OF ARACHIDIC AND LIGNOCERIC ACIDS (Gram).	CORRECTION PER 100 C.C. OF 90 PER CENT. ALCOHOL USED FOR CRYSTALLIZATION AND WASHING (Gram).		
	(15° C.)	(17.5° C.)	(20° C.)
0.1 or less, . . . . .	0.033	0.039	0.046
0.2 " . . . . .	0.048	0.056	0.064
0.3 " . . . . .	0.055	0.064	0.074
0.4 " . . . . .	0.061	0.070	0.080
0.5 " . . . . .	0.064	0.074	0.085
0.6 " . . . . .	0.067	0.077	0.088
0.7 " . . . . .	0.069	0.079	0.090
0.8 " . . . . .	0.070	0.080	0.091
0.9 and upward, . . . . .	0.071	0.081	0.091

The proportion of arachidic and lignoceric acids which has been obtained by different observers from arachis oil is very fairly constant, averaging about 5 per cent., so that the amount of these acids found in any given mixture of oils, multiplied by 20, will give a close approximation to the amount of arachis oil present.

### SESAME OIL

Sesame oil (also called Gingli and Teel oil) is obtained from the seeds of the *Sesamum orientale* L. and *S. indicum* L. The cold expressed oil is yellow and of pleasant taste. It consists of stearin, palmitin, olein, and linolin, with other bodies not clearly understood.

Sesame oil has been used as a compulsory addition to butter-substitutes, in order to facilitate the detection of these. It is readily recognized by the furfural test (page 170). Another test, devised by Tocher, is as follows :

15 c.c. of the oil are shaken in a separating bulb with a solution of 1 gram of pyrogallol in 15 c.c. of concentrated hydrochloric acid. The aqueous liquid is drawn off and boiled for about five minutes; in the presence of sesame oil it becomes colored, appearing red by transmitted and blue by reflected light.

**Adulteration.**—Sesame oil is liable to adulteration, more especially with cottonseed, arachis, poppyseed, and rape oils. These may be detected as follows :

*Cottonseed oil.* Halphen's, nitric acid, and Bechi's tests ; Livache's test ; melting-point of the fatty acids.

*Rape oil.* Saponification value ; specific gravity ; solidifying and melting points of the fatty acids.

*Poppyseed oil.* Iodin value ; temperature reactions.

*Arachis oil.* Specific gravity ; determination of arachidic acid.

## RAPE OIL

Rape oil is obtained from several varieties of the *Brassica campestris* L. The oils derived from all of these are, as a rule, described indiscriminately as rape oil or colza oil ; but on the continent of Europe " colza oil " is sometimes taken to mean only that from a particular variety (*napus*). The physical and chemical characters of all the varieties appear to be practically identical.

Rape oil is pale yellow, has a peculiar smell, and rather an unpleasant taste. It consists chiefly of stearin, olein, and erucin. It also contains a small proportion of arachidin. About 0.4 per cent. of arachidic acid is said to have been separated from it. It is very liable to adulteration, but is of interest here only as an adulterant of olive oil. The physical and chemical characters are given in the tables on pages 167 and 168.

## COCONUT OIL

Coconut oil is obtained from kernels of the coconut, especially *Cocos nucifera* L. and *C. butyracea* L., being usually expressed with aid of heat. It is nearly white and about the consistency of butter; has the taste and odor of the coconut. It contains palmitin and stearin, much myristin and laurin, with some caprin, caproin, and caprylin. It gives, therefore, a notable amount of volatile acids and soluble acids. By treatment with alcohol and animal charcoal, a white neutral product of agreeable flavor and good keeping qualities is obtained, which is sold for food purposes under fanciful names, such as "vegetable butter," "vegetaline," "laureol," "nucoline." By submitting the oil to pressure products termed "coconut olein" and "coconut stearin" are obtained. From samples of these, A. H. Allen has obtained the following data:

	Sp. Gr. (water at 15.5° = 1) AT 15.5°; AT 98-99°.		SOLIDIFYING- POINT.	MELTING- POINT.	REICHERT NUMBER.
Olein, . . . . .	0.926	0.871	4 rising to 8		5.6
Stearin, . . . . .	solid	0.869	21.5 rising to 26	28.5	3.1

## CACAO-BUTTER

Cacao-butter is the fat expressed from cacao beans. It is yellowish-white, becoming paler on keeping, possesses the pleasant odor and flavor of chocolate, is solid at ordinary temperatures, but easily melts in the mouth. It consists chiefly of stearin, palmitin, and laurin, with small proportions of arachidin, linolin, formin, acetin, and butyryn. It is insoluble in 90 per cent. alcohol, but dissolves in 5 parts of boiling absolute alcohol.

**Adulteration.**—The common adulterants of cacao-butter are tallow, stearic acid, lard, paraffin wax, beeswax, coconut, and arachis oils. The quantitative reactions will usually suffice for their detection.

*Stearic acid* is indicated by the high acid value ;

*Paraffin* or *beeswax*, by the low saponification value and high proportion of unsaponifiable matter ;

*Vegetable oils*, by the increased iodine value and lower melting-point of the fatty acids ;

*Coconut oil* by the low iodine value, high saponification value, and moderately high Reichert number.

The following special tests are also useful :

*Björkland's Test*.—3 grams of the fat are mixed in a test-tube with 6 grams of ether, the test-tube closed with a cork, and solution effected, if possible by shaking. When wax is present, a cloudy liquid results which is not changed on warming. If the solution is clear, the tube is placed in melting ice and the time observed after which the solution begins to become milky or to deposit white flakes ; then the temperature is noted at which the mixture becomes clear on removing from the ice-water. Pure cacao-butter solution becomes cloudy in 10 or 15 minutes, and becomes clear again at 19° to 20°. With cacao-butter containing 5 per cent. of tallow, these figures are 8 minutes and 22° respectively ; 10 per cent. of tallow, 7 minutes and 25°.

Filsinger suggests a modified ether test : 2 grams of the fat are melted in a graduated tube with 6 c.c. of a mixture of 4 volumes of ether (sp. gr. 0.725) and 2 volumes of alcohol (sp. gr. 0.810), shaken, and set aside. The pure fat gives a solution that remains clear, even on cooling to 0°.

Hager recommends the following test : About 1 gram of the fat is warmed with 2 to 8 grams of anilin until dissolved ; the mixture is allowed to stand one hour at 15° or one and a half hours at 17° to 20°. Pure cacao-butter floats as a liquid layer on the anilin. If the sample contain tallow, stearic acid, or a little paraffin, particles, which remain hanging on the upper wall on gentle agitation, are formed in the oily layer. If wax or much paraffin be present, the layer solidifies. If

much stearic acid be present, layers will not form, but the whole will solidify to a crystalline mass. The oily layer from pure cacao-butter hardens only after many hours. A parallel test should be made with a sample of known purity.

## LARD

Strictly speaking, lard is the fat obtained from the membranes about the kidneys and intestines of the common hog. Commercial lard consists of the mixed fat from various parts of the animal. The following classification of American lard is given by H. W. Wiley :

*Neutral Lard.*—Fats derived from the leaf in a fresh state. The fat is rendered at a temperature between  $40^{\circ}$  and  $50^{\circ}$ . Only a part of the lard is separated at this temperature. The product is almost neutral, containing not more than 0.25 per cent. free acid, but it may contain much water and some salt.

*Leaf Lard.*—The residue unrendered in the above process is subjected to steam heat under pressure.

*Choice Kettle-rendered Lard.*—*Choice Lard.*—Portions of the leaf, together with the fat cut from the backs, are rendered in steam-jacketed open kettles. The hide is removed from the back-fat before rendering.

*Prime Steam Lard.*—The whole head of the hog, after the removal of the jowl, is used for rendering. The fat from the small intestines and fat attached to the heart are also used. The back-fat and trimmings and the leaf may also be used. Prime steam lard, therefore, may represent the fat of the whole animal, or only portions.

A lower grade is made from intestines. The definition of the term as used by hog-packers is : everything inside of a hog except the lungs and the heart, or, in other words, the abdominal viscera complete.



Lard consists of stearin, palmitin, and olein, with a small amount of linolin. O. Hehner and C. A. Mitchell obtained stearic acid in proportions varying from 6 to 16 per cent. It contains but a small amount of unsaponifiable matter; Allen and Thomson found 0.23 per cent.

American and European lards differ appreciably in some analytic characters, as exhibited in the following table :

	SP. GR. $\frac{100^{\circ}}{15^{\circ}}$	IODIN NUMBER.
<i>American Lards:</i>		
From head, . . . . .	0.8632	65.9
“ back, . . . . .	0.8616	63.8
“ leaf, . . . . .	0.8626	61.4
<i>European Lards:</i>		
From back, . . . . .	0.8607	60.5
“ kidney, . . . . .	0.8590	52.6
“ leaf, . . . . .	0.8588	53.1

More marked differences in the iodine value of fat from different parts of the animal have been noted by other observers.

Fresh lard usually contains little free acid, generally from 0.1 to 0.4 per cent., but the proportion may rise above 1 per cent. On exposure to the air the amount increases considerably. Spaeth has made a number of determinations of free acid of samples kept in loosely-corked flasks. The following is a summary of the results obtained :

	FRESH.	1 YEAR OLD.	3 YEARS OLD.
Free acid calculated as oleic, . . . . .	0.013 to 0.45	0.51 to 6.05	2.8 to 14.2
Iodine number, . . . . .	63.2 to 51.7	55.4 to 36.7	41.1 to 21.5

**Adulteration.**—Lard is much adulterated, especially with cottonseed oil, cottonseed-stearin, beef-stearin, and excess of water. Articles containing no lard have often been sold under the name “refined lard.” More recently such preparations have been designated “lard compound” or “compound lard.” Maize, sesame, and arachis oils may be present in these articles. Much attention has been given to the exam-

ination of commercial lards, and the following is a summary of the more trustworthy of the methods. A comparison of constants will be found on pages 167 and 168.

*Specific Gravity.*—The specific gravity of lard is usually between 0.860 and 0.861. The usual adulterants, except beef-stearin, tend to raise the specific gravity, but they may be corrected by addition of vegetable oils. J. H. Wainwright obtained valuable data by compressing the sample in muslin or linen at ordinary temperatures and examining the more fluid portion.

*Melting-point.*—This datum is usually of little value. A. Goske obtained some useful results by applying the titer-test (p. 20). Pure lards gave figures ranging from 23° to 30°; lard adulterated with tallow and lard oil, from 29.7° to 36°. The solidifying-point of the fatty acids may be of value in detecting maize oil.

*Iodin Number.*—This differs considerably according to the part of the animal from which the sample is derived. The following table has been compiled from the results of many observers:

AMERICAN LARDS.

Head, . . . . .	63.	to 85; average, 75.
Foot, . . . . .	63.	to 77; average, 70.
Ham, . . . . .	66.	to 69; average, 67.8.
Back, . . . . .	61.5	to 66.7; average, 64.1.
Leaf, . . . . .	52.5	to 66.7; average, 59.6.
Intestines, . . . . .	60.	

English lards may give figures 6 or 8 units lower.

American steam-lard derived from different parts of the animal has an iodine value of about 59 to 66, but the effect of age on this must not be forgotten (see page 185). As a rule, the iodine value of mixtures of lard, beef-stearin, and lard oil is well within these limits, so that a normal iodine value is not proof of purity. The addition of vegetable oils raises the figure notably, but, according to J. Lewkowitsch,

the iodine value of the liquid fatty acids is the best method of detecting admixture of vegetable fats. With American lard, the figure is between 97 and 106; and with European lards, between 90 and 96. Should a sample give a value within the above limits, it must be further examined for beef-stearin and coconut oil, since these may be added with a vegetable oil to bring the figure within the limits of normal lard.

*Thermal Test.*—The rise of temperature with sulfuric acid, and more especially the heat of bromination, is of service in the detection of cottonseed products. The results with Maumené's test, as reported, differ greatly. It is advisable to perform tests with samples of pure lard and cottonseed oil side by side with the suspected sample. The initial temperature may be about 35° or 40°. Care should be taken that the sample contains no water.

*Refractometric Examination.*—The examination of lard by the oleorefractometer or the butyrefractometer is of value. Vegetable oils are readily detected, but the indications in the case of beef tallow and stearin are not so satisfactory. According to F. Jean, better results are obtained by operating on the liquid fatty acids. The following table is compiled from the results of Jean, Dupont, and other observers. The liquid fatty acids may be prepared as described on page 144. Jean, whose figures are given in the table, prepares them by Sear's process: 50 grams of the lard are saponified, the fatty acids separated by addition of acid, washed with hot water, and mixed in a flask together with 250 c.c. of carbon disulfide and 8 to 10 grams of zinc oxide. The zinc salts of the liquid fatty acids dissolve in the carbon disulfide, and can thus be separated from the solid fatty acids. The carbon disulfide is evaporated, the fatty acids liberated with hydrochloric acid, well washed with hot water, and dried at a temperature of 120°.

			DEGREES IN OLEOREFRACTOMETER.	
			Fat.	Liquid Fatty Acids.
American lard, mixed, . . . . .			— 7	
“ “ leaf, . . . . .			— 11.5	
“ “ foot, back, head, etc., . . . . .			— 4 to — 11	
European “ . . . . .			— 12 to — 13	— 30
“ “ stearin, . . . . .			— 10 to — 11	
Beef tallow, . . . . .			— 16 to — 17	— 40
“ stearin, . . . . .			— 34	
Veal “ . . . . .			— 19	
Coconut oil, . . . . .			— 54	
Cottonseed oil, . . . . .			+ 12 to + 23	
“ “ stearin, . . . . .			usually + 20	+ 10
Arachis oil, . . . . .			+ 25	+ 20
Sesame “ . . . . .			+ 3.5 to + 7	— 15
			+ 13 to + 18	— 18
European lard with 20 per cent. cottonseed oil, . . .			— 6	
“ “ “ 10 “ “ stearin, . . .			— 7	
“ “ “ 30 “ “ “ . . .			— 3	
“ “ “ 50 “ “ “ . . .			+ 1	
“ “ “ 20 “ sesame oil, . . . . .				— 20
“ “ “ 20 “ arachis “ . . . . .			— 8	— 23
“ “ “ 50 “ beef tallow, . . . . .			— 14	— 33
“ “ 40; beef fat, 40; cottonseed oil, 20 per cent., . . . . .				— 24
European lard 60; mutton tallow, 25; arachis oil, 15 per cent., . . . . .			— 13	— 22
European steam lard, 60; beef tallow, 15; arachis oil, 25 per cent., . . . . .			— 8	

### SPECIAL TESTS.

*Seed Oils* (cottonseed, sesame, arachis, and maize); iodine number of the liquid fatty acids. These are further specifically identified as follows:

*Cottonseed Oil.*—Lard from animals fed liberally on cottonseed products may give faint reactions for cottonseed oil by the qualitative tests. Halphen's test is the most satisfactory. The nitric acid and Bechi's tests may also be applied. Pure lard that has been exposed to the air may respond to Bechi's test, so that the sample should be carefully taken from the interior of the mass. On the other hand, cottonseed oil that has been heated for a short time to 240° no longer responds to this test, and reacts to Halphen's test with diminished intensity.

B. W. Jones suggested sulfur chlorid as a test for cottonseed oil, which forms with it a hard mass partly insoluble in carbon disulfid. J. Lewkowitsch has found the method useful, and applies it as follows : 5 grams of the fat are dissolved in 2 c.c. of carbon disulfid, 2 c.c. of sulfur chlorid are added, and the mixture heated on the water-bath. The following results were obtained with mixtures of lard and cottonseed oil :

COTTONSEED OIL PER-CENTAGE.		SOLUBILITY OF PRODUCT IN CARBON DISULFID.	
None,	No reaction.	Completely soluble.	
10 . . . . .	Thickens after 35 minutes.	" "	" "
20 . . . . .	" " 30 "	52.0	per cent. soluble.
30 . . . . .	" " 26 "	39.6	" "
40 . . . . .	" " 18 "	34.8	" "
50 . . . . .	Solid after 10 minutes.		
60 . . . . .	" " 8 "	37.4	per cent. soluble.
70 . . . . .	" " 7 "	30.6	" "
80 . . . . .	" " 6 "	32.6	" "
90 . . . . .	" " 4 "	30.0	" "
100 . . . . .	" " 3 "	24.0	" "

It is recommended to test the sample side by side with pure lard, or with mixtures of known composition.

*Cottonseed Stearin.*—For the detection of this the above tests for cottonseed oil should be applied, also specific gravity determination.

*Arachis Oil.*—Renard's test should be applied (page 178).

*Sesame Oil.*—Baudouin's test should be applied (page 170).

*Maize Oil.*—In the absence of other seed oils, the melting-point of the mixed fatty acids is of use.

*Coconut Oil.*—The iodine number, saponification value, and Reichert number are useful data.

*Tallow.*—*Beef-stearin.*—Belfield proposed to use the following : The sample is dissolved in warm ether and the solution is cooled slowly and the crystals deposited are examined under the microscope. Crystallization should take place as slowly as possible. A good method is to place a cotton plug in the mouth of the tube, and allow the ether to evaporate slowly.

The crystals from pure lard are usually in the form of plates with oblique terminals.

C. B. Cochran <sup>22</sup> finds the following method satisfactory :

2 c.c. of the melted fat are mixed with 22 c.c. of fusel oil and the mixture warmed to about blood heat, and when complete solution is effected it is allowed to cool slowly to 16° or 17° and maintained at this temperature for several hours, during which a crystalline deposit forms. This is transferred to a filter, the fusel oil drained off as far as possible, and a part or whole of the residue dissolved in ether in a test-tube, the mouth of the tube being plugged with cotton. The crystals which form on standing may be mounted in cottonseed oil and examined under the microscope.

The proportion of beef-stearin present may be approximately estimated by W. F. K. Stock's modification of Bel-field's test. It consists in comparing the crystals obtained from an ethereal solution with those from two standard sets of mixtures, the first consisting of pure lard melting at 34° to 35°, with 5, 10, 15, and 20 per cent. of beef-stearin melting at 56°; the second of pure lard, of melting-point of 39° to 40°, with 5, 10, 15, and 20 per cent. of beef-stearin melting at 50°. The process is as follows: The melting-point of the sample is determined by the capillary tube method. Suppose the melting-point be found at 34°, 3 c.c. of the melted fat are run into a graduated cylinder of about 25 c.c. capacity; 21 c.c. of ether are added, and the fat dissolved at 20° to 25°; 3 c.c. of each of the first set of mixtures are treated in exactly the same way. The five cylinders are cooled down to 13°, and allowed to remain at that temperature for 24 hours. An approximate estimate as to the amount of the adulterant is arrived at by reading off the apparent volume of the deposited crystals. The ether is then poured off as far as possible, and 10 c.c. of fresh ether at 13° are added in each case. The cylinders are again shaken, cooled as before, and the proportion

of crystals read off as before. Finally, the contents are emptied into weighed shallow beakers, the ether drained off carefully, the mass allowed to dry for 15 minutes at  $100^{\circ}$ , and weighed. The weight obtained for the sample under examination is compared with the weight of the crystals obtained from the standard nearest to it. The second set of mixtures is used for samples of higher melting-point. The actual presence of beef-fat must be proved by microscopic examination, when the characteristic tufts are seen. No sample of pure lard melting below  $39^{\circ}$  yielded more than 0.011 gram of crystals under the above conditions. A sample of the melting-point  $45.8^{\circ}$  gave, however, 0.146 gram of crystals.

Beef-fat crystallizing from ether forms spherical masses, which when pressed under a cover-glass become fan-shaped tufts. Under high magnification the individual crystals still appear in needle-like form quite distinct from the plates produced by lard. In samples of lard containing beef-fat the crystals obtained are not a mixture of those typical of the two substances, but usually uniform and resemble those of lard somewhat modified. In some cases the manner of aggregation is similar to that of beef-fat crystals, but the individual crystals, instead of being needle-shaped, have more the appearance of those from lard. It will often be necessary to recrystallize repeatedly under varying conditions, to get characteristic crystals.

### BUTTER-FAT

The fat of cow's milk is the only one of importance, and this is only known commercially in the form of butter, a mixture of the fat with varying proportions of water, salt, curd, coloring-matter, sometimes boric acid, and other fats. For methods of analysis and distinction of butter-fat from other fats, see under "Milk Products."

## MILK AND MILK PRODUCTS

Milk, the nutritive secretion of nursing mammals, consists of water, fat, proteids, sugar, and mineral matters. Cow's milk is meant in all cases, unless otherwise stated.

The chemistry of milk formation is not entirely understood.

**Fat.**—This occurs in globules varying from 0.0015 mm. to 0.005 mm. in diameter, in a condition which prevents spontaneous coalescence. This property has been regarded as indicating a surrounding membrane, but may be explained without such an assumption.

According to V. Storch, each globule of milk is coated with a membrane of mucoid substance. These membranes or semi-fluid envelopes are retained when the fat globules are washed free from milk serum; they may be stained and seen under the microscope.

The fat of milk is peculiar among animal fats in containing a notable proportion of acid radicles with a small number of carbon atoms.

**Proteids.**—The nature of the proteids of milk has been much discussed, but it is now generally conceded that there are at least three forms, casein, albumin, and globulin, the casein being present in by far the greatest amount, and the globulin as traces only. V. Storch found a fourth proteid, which he regards as an envelope surrounding the fat globules, but H. D. Richmond, while confirming the existence of this body, doubts that it is connected with the fat.

**CASEIN.**—Casein is, in part, at least, probably in combination with phosphates. It is precipitated by acids, rennet, magnesium sulfate, and many other substances. Acids precipitate it by breaking up the combination with phosphates. The action of rennet is more complex. Hammersten's investigations indicate that it is dependent upon the presence of calcium salts; thus, if the curd precipitated by dilute acid be dissolved in dilute



alkali and the solution neutralized, it is unaffected by rennet, but regains its coagulability by the addition of a solution of a calcium salt or, what amounts to the same thing, a little of the whey from which the casein was precipitated. It appears that rennet splits the casein into two proteids, one of which is precipitated in the curd.

The results of some experiments made by Bardach indicate that the coagulation of milk on heating is due to the alteration of the casein into such a state that it can be precipitated by the small amount of acid derived from the lactose, which is otherwise incapable of affecting it.

Films of proteid matter occur abundantly in milk, for which reason it is distinctly opaque, even when all but a trace of the fat has been removed by centrifugal action.

The *albumin* of milk appears to be a distinct form, and is called lactalbumin. It is not precipitated by dilute acids, but is coagulated by heating to  $70^{\circ}$ – $75^{\circ}$ . The proportion in cow's milk is usually from 0.35 to 0.50 per cent., but colostrum may contain much larger proportions.

*Globulin* is present only in minute amounts in normal milk, but colostrum may contain as much as 8 per cent. It is coagulated on heating.

**Lactose.**—This is peculiar to milk. Richmond discovered in the milk of the gamoose a sugar not identical with lactose.

*Citric acid* is a normal constituent of the milk of various animals. In human milk, the quantity is about 0.5 gram to the liter; in cow's milk, from 1 to 1.5 grams. It is not dependent on the citric acid present in the food.

Minute amounts of *nitrogenous bases* and a starch-liquefying *enzym* also occur.

**Mineral Matter.**—The ash of milk contains calcium, magnesium, iron, potassium, and sodium as chlorids, carbonates, sulfates, and phosphates. It does not correctly represent the salts present in milk. On ignition of the organic salts, car-

bonates are formed, which in turn are decomposed by the phosphoric acid formed by the oxidation of the phosphorus of the casein.

H. D. Richmond has determined the ratio of the ash to the solids not fat of 135 samples of milk. This was found to range from 7.8 to 9.4 per cent., but more usually from 7.8 to 8.5 (average 8.2) per cent. A considerable proportion were found to be alkaline to turmeric, litmus, and phenolphthalein, the maximum alkalinity being 0.025 per cent., calculated as sodium carbonate.

The following table gives the general composition of some milks. Analyses of the milk of less important animals have been published, but the figures are of uncertain value, because it is not sure that the samples were of average character or the methods of analysis accurate :

	HUMAN.	COW.	MARE.	GOAT.	ASS.	GAMMOOSE.
Fat, . . . . .	3.3	4.0	1.1	4.3	1.6	5.6
Sugar, . . . . .	6.8	4.8	6.7	4.0	6.1	5.4
Proteids, . . . . .	1.8	3.5	1.9	4.6	2.2	3.8
Ash, . . . . .	0.2	0.7	0.3	0.6	0.5	1.0
	<hr/> 12.1	<hr/> 13.0	<hr/> 10.0	<hr/> 13.5	<hr/> 10.4	<hr/> 15.8

Normal milk is an opaque white or yellowish-white fluid, with an odor recalling that of the animal, and a faint sweet taste. The opacity is due largely to the fat globules, but when these are entirely removed the liquid does not become transparent. The reaction of freshly drawn milk to litmus is usually alkaline, but is sometimes amphoteric ; that is, it turns the red paper blue and the blue paper red. The specific gravity varies between 1.028 and 1.035. It usually undergoes a gradual augmentation (sometimes termed Recknagel's phenomenon) for a considerable time after the sample has been drawn. The increase may amount to two units (water being 1.000). The specific gravity becomes stationary in about 5 hours if the milk be maintained at a temperature below 15°,

but at a higher temperature it may require 24 hours to acquire constancy. The change is not dependent on the escape of gases, and is believed to be due to some molecular modification of the casein, possibly under the influence of an enzym.

Unless collected with special care and under conditions of extreme cleanliness, milk always contains bacteria and animal matter of an offensive character, such as epithelium, blood and pus cells, particles of feces, and soil.

At ordinary temperature milk soon undergoes decomposition, by which the milk-sugar is converted principally into lactic acid, and the proteids partly decomposed and partly coagulated. The liquid becomes sour and the fat is inclosed in the coagulated casein.

In the initial stages of decomposition the proteids frequently undergo transformations into substances which are the cause of the violent poisonous effects occasionally produced by ice-cream and other articles of food into the preparation of which milk enters.

*Boiling* produces coagulation of the albumin, some caramelization of the sugar, and develops a greater facility of coalescence on the part of the fat globules. Enzymes and most microbes are destroyed. The skin which forms on the surface of boiling milk is composed largely of casein. It is due probably to the more rapid evaporation at the surface of the liquid.

When milk is allowed to stand, some of the fat rises gradually and forms a rich layer, constituting cream. The proportion of cream depends on several conditions. The amount formed in a given time cannot be taken as a measure of the richness of the milk. Water added to milk causes a more rapid separation of the cream.

When milk is subjected to centrifugal action, a larger proportion of cream is quickly obtained, nearly all of the fat being

removed. The following figures, given by D'Hout as averages, show the effect of the centrifugal action :

	WHOLE MILK.	SEPARATED MILK.	CREAM.
Specific gravity, . . .	1032	1034	1015
Total solids, . . .	14.10	9.6	26.98
Sugar, . . .	4.70	5.05	3.32
Casein, . . .	3.50	3.62	2.02
Ash, . . .	0.79	0.78	0.58
Fat, . . .	5.05	0.20	21.95

*Buttermilk* is the residue after removal of the butter by churning. P. Vieth gives the following analyses :

TOTAL SOLIDS.	FAT.	SOLIDS NOT FAT.	ASH.
9.03	0.63	8.40	0.70
8.02	0.65	7.37	1.29
10.70	0.54	10.16	0.82

The whey left after the precipitation of the curd by rennet or acid still contains a notable amount of proteids. The following analyses are by C. B. Cochran :

MILK.		WHEY.	
Total solids.	Solids not fat.	Total solids.	Proteids removed.
9.27	9.13	6.62	2.51
9.27	9.13	6.1	3.03
14.05	8.35	6.62	2.33
7.71	7.61	5.98	1.63
8.91	8.71	6.50	2.21

The whey of any given milk has the same composition, whether taken from the original milk, skimmed milk, or cream.

*Average Proportion of Solids in Milk.*—The most extensive data on this point are those obtained by P. Vieth. The total number of samples was 120,540. The averages of the entire series are as follows :

Fat, . . .	4.1 per cent
Non-fatty solids, . . .	8.8 "
Total solids, . . .	12.9 "

H. D. Richmond's results for several years have confirmed these figures.

*Seasonal Variations in the Composition of Milk.*—Vieth's results show that poorest quality occurs during the first half of the year, especially in April. A low figure is also frequently noted about July. In autumn the quality rises, being highest in October and November.

*Deficient Solids.*—The following are some instances of deficiency of solids in milk known to be genuine :

SP. GR.	FAT.	S. N. F.	TOTAL SOLIDS.	ANALYST.
1029.6	3.38	7.95	11.33	C. B. Cochran
1030.0	3.62	8.31	11.93	C. B. Cochran
1029.3	3.63	8.02	11.65	C. B. Cochran
. . .	3.99	8.36	12.35	Leffmann and Beam
. . .	3.11	8.33	11.44	Monthly Averages N. J. State Agricultural Exp. Station.
. . .	3.05	8.33	11.38	
. . .	3.23	8.44	11.67	

The following analyses of milk from individual cows were made by C. B. Cochran. The samples were taken under precautions which insured their genuineness. The data are all direct determinations. The total solids were obtained by drying in the usual manner, and the fat by the L-B. method. Low milks have been often noted in the vicinity of Philadelphia.

SP. GR.	FAT.	S. N. F.	TOTAL SOLIDS.
1026.6	2.35	6.78	9.13
1028.8	2.95	7.56	10.51
1028.8	2.40	7.56	9.96
1033.5	2.90	8.68	11.58

In a herd of 60 cows, H. D. Richmond found 19 per cent. of the samples to contain between 8.38 and 8.50 per cent. solids not fat. From an examination of the records of analyses made in the laboratory of the Aylesbury Dairy Company for many years past Richmond finds that the milks believed to be genuine which contained less than 8.3 per cent. of solids not fat numbered 59 per 100,000; and those with less than 8.1 per cent., 10 per 100,000. Such results are

only obtained with milk of individual cows. The mixed milk from a herd of any considerable number will rarely, if ever, show a proportion of non-fatty solids less than 8.5 per cent. nor less than 3.5 per cent. of fat. Cochran examined the milk from each cow of a herd of 59, with the following results :

Fat, . . . . .	2.60 to 5.40
Total solids, . . . . .	9.86 to 13.78

The average milk of the entire herd was :

Fat, . . . . .	3.76 per cent.
Total solids, . . . . .	12.33 per cent.

The average of nearly 100 determinations at the University of Wisconsin creamery during a protracted drought in 1895 gave but a trifle over 8.5 per cent. solids not fat. The casein was low in this milk, while the sugar was about normal in amount. Similar conditions have been observed by L. L. Van Slyke at the New York Station.

**Colostrum.**—This is the secretion in the early stages of lactation, and differs from ordinary milk. It contains characteristic structures, known as colostrum corpuscles, and usually contains much less fat than fully developed milk, but a larger proportion of proteids. Colostrum coagulates on boiling. Lactose is in small amount.

### Analytic Processes.

As already noted, the specific gravity of milk rises gradually for some time after it has been drawn, and the determination is to be made only after this action has ceased. This will require about 5 hours after the milk is drawn, if it has been kept below 15°, but at a higher temperature it will be necessary to allow at least 12 hours. For all other determinations the milk must be analyzed as soon as possible. The following figures, published by Bevan, show that a considerable loss in total solids may occur in 24 hours :

	TOTAL SOLIDS.	LOSS.
Evaporated immediately, . . . . .	11.73	
Evaporated after 24 hours, . . . . .	10.79	0.94
Evaporated after 48 hours, . . . . .	10.38	1.35
Evaporated after 120 hours, . . . . .	9.42	2.31

The decomposition is very irregular, and it is not possible to determine, by estimation of the lactic acid or other products, the original composition of the milk. The pipet used for taking a portion for analysis should have a wide opening, that no cream may be retained when the pipet is discharged.

When rigid accuracy is not essential, it will suffice to measure the portion of milk taken for the determinations. P. Vieth uses a pipet graduated to deliver 5 grams, and finds that, working with whole and skimmed milk, under the ordinary variations of temperature, the error will not exceed 0.1 on the total solids and is less on the fat.

A good plan is to use a 5 c.c. pipet and to wash out that which adheres to the glass with a little water. The specific gravity of the milk being known, the amount taken can be calculated. The milk should be as near  $15.5^{\circ}$  as possible.

**Specific Gravity.**—Air-bubbles are held rather tenaciously by milk, and care must be taken in mixing, preparatory to taking the specific gravity, to avoid as far as possible the inclosure of air, and to allow sufficient time for the escape of any bubbles that may be present. The specific gravity of milk is understood to be taken at  $15.5^{\circ}$ ; samples should be brought near to this. If at a few degrees above or below, it will suffice to make the determination at once and obtain the correct figure by reference to the annexed table. The specific gravity of normal milk varies between 1.028 and 1.035. The figure alone does not indicate the character of the sample, but taken in conjunction with the figure for fat or for total solids, it is of value as a check on the results furnished by other determinations.

The simplest method of determining specific gravity is by the *lactodensimeter*, a delicate and accurately graduated hydrometer. The instrument must be immersed carefully so as not to wet the stem above the point at which it will rest. The instrument should be tested by immersion in distilled water at 15.5° and milks of known specific gravity.

The indications furnished by the lactodensimeter are sufficiently accurate for most purposes, but its employment necessitates a considerable amount of the sample.

Find the temperature of the milk in one of the horizontal lines and the specific gravity in the first vertical column. In the same line with this and the temperature the corrected specific gravity is given.

°F.	50	51	52	53	54	55	56	57	58	59	60	61	62
Sp. Gr.													
21	20.2	20.3	20.3	20.4	20.5	20.6	20.7	20.8	20.9	20.9	21.0	21.1	21.2
22	21.2	21.3	21.3	21.4	21.5	21.6	21.7	21.8	21.9	21.9	22.0	22.1	22.2
23	22.2	22.3	22.3	22.4	22.5	22.6	22.7	22.8	22.8	22.9	23.0	23.1	23.2
24	23.2	23.3	23.3	23.4	23.5	23.6	23.6	23.7	23.8	23.9	24.0	24.1	24.2
25	24.1	24.2	24.3	24.4	24.5	24.6	24.6	24.7	24.8	24.9	25.0	25.1	25.2
26	25.1	25.2	25.2	25.3	25.4	25.5	25.6	25.7	25.8	25.9	26.0	26.1	26.2
27	26.1	26.2	26.2	26.3	26.4	26.5	26.6	26.7	26.8	26.9	27.0	27.1	27.3
28	27.0	27.1	27.2	27.3	27.4	27.5	27.6	27.7	27.8	27.9	28.0	28.1	28.3
29	28.0	28.1	28.2	28.3	28.4	28.5	28.6	28.7	28.8	28.9	29.0	29.1	29.3
30	29.0	29.1	29.1	29.2	29.3	29.4	29.6	29.7	29.8	29.9	30.0	30.1	30.3
31	29.9	30.0	30.1	30.2	30.3	30.4	30.5	30.6	30.8	30.9	31.0	31.2	31.3
32	30.9	31.0	31.1	31.2	31.3	31.4	31.5	31.6	31.7	31.9	32.0	32.2	32.3
33	31.8	31.9	32.0	32.1	32.3	32.4	32.5	32.6	32.7	32.9	33.0	33.2	33.3
34	32.7	32.9	33.0	33.1	33.2	33.3	33.5	33.6	33.7	33.9	34.0	34.2	34.3
35	33.6	33.8	33.9	34.0	34.2	34.3	34.5	34.6	34.7	34.9	35.0	35.2	35.3
°C.	10	10.5	11.1	11.6	12.2	12.7	13.3	13.8	14.4	15.0	15.5	16.1	16.6



More accurate determination can be made by the methods detailed in the introductory part (page 41), the most suitable being the Sprengel tube. According to H. D. Richmond, the pyknometer is less suitable for rigidly accurate work, on account of the tendency of the cream to separate before the mass has acquired the standard temperature.

**Total Solids.**—This determination may often be made with sufficient accuracy for practical purposes by evaporating a measured volume (*ε. g.*, 3 or 5 c.c.) in a shallow nickel

63	64	65	66	67	68	69	70	71	72	73	74	75
21.3	21.4	21.5	21.6	21.7	21.8	22.0	22.1	22.2	22.3	22.4	22.5	22.6
22.3	22.4	22.5	22.6	22.7	22.8	23.0	23.1	23.2	23.3	23.4	23.5	23.7
23.3	23.4	23.5	23.6	23.7	23.8	24.0	24.1	24.2	24.3	24.4	24.6	24.7
24.3	24.4	24.5	24.6	24.7	24.9	25.0	25.1	25.2	25.3	25.5	25.6	25.7
25.3	25.4	25.5	25.6	25.7	25.9	26.0	26.1	26.2	26.4	26.5	26.6	26.8
26.3	26.5	26.6	26.7	26.8	27.0	27.1	27.2	27.3	27.4	27.5	27.7	27.8
27.4	27.5	27.6	27.7	27.8	28.0	28.1	28.2	28.3	28.4	28.6	28.7	28.9
28.4	28.5	28.6	28.7	28.8	29.0	29.1	29.2	29.4	29.5	29.7	29.8	29.9
29.4	29.5	29.6	29.8	29.9	30.1	30.2	30.3	30.4	30.5	30.7	30.9	31.0
30.4	30.5	30.7	30.8	30.9	31.1	31.2	31.3	31.5	31.6	31.8	31.9	32.1
31.4	31.5	31.7	31.8	32.0	32.2	32.2	32.4	32.5	32.6	32.8	33.0	33.1
32.5	32.6	32.7	32.9	33.0	33.2	33.3	33.4	33.6	33.7	33.9	34.0	34.2
33.5	33.6	33.8	33.9	34.0	34.2	34.3	34.5	34.6	34.7	34.9	35.1	35.2
34.5	34.6	34.8	34.9	35.0	35.2	35.3	35.5	35.6	35.8	36.0	36.1	36.3
35.5	35.6	35.8	35.9	36.1	36.2	36.4	36.5	36.7	36.8	37.0	37.2	37.3
17.2	17.7	18.3	18.8	19.4	20	20.5	21.1	21.6	22.2	22.7	23.3	23.8

dish from 5 to 8 cm. in diameter. Nickel crucible-covers are suitable. When greater accuracy is required, and especially when the ash is to be determined, platinum dishes must be used. Satisfactory results may be secured by the following simple method: A flat platinum dish, 3.5 cm. in diameter, with sides 0.5 cm. high, is provided with a thin flat watch-glass cover that fits rather closely. The total weight of the cover and dish is noted. 2 or 3 c.c. of the sample are run into the dish from the pipet, the watch-glass placed on, and the weight taken as rapidly as possible. The glass prevents appreciable loss from evaporation during an ordinary weighing. The cover is removed, the dish heated on the water-bath or in the water-oven, and weighed from time to time (with cover on it) until the weight is sensibly constant. The percentage of residue can be easily calculated. About three hours may be required to secure constant weight.

The following are the methods adopted by the A. O. A. C. :

1. Heat to constant weight at the temperature of boiling water from 1 to 2 grams of milk in a tared flat dish of not less than 5 cm. diameter. If desired, from 15 to 20 grams of pure dry sand may be previously placed in the dish.

2. *Babcock Asbestos Method*.—Provide a hollow cylinder of perforated sheet metal 60 mm. long and 20 mm. in diameter, closed 5 mm. from one end by a disk of the same material. The perforations should be about 0.7 mm. in diameter and 0.7 mm. apart. Fill the cylinder loosely with from 1.5 to 2.5 grams of freshly ignited woolly asbestos free from fine or brittle material. Cool in a desiccator and weigh. Introduce a weighed quantity of milk (about 4 grams) and dry at 100° to constant weight. The residue may be employed for the determination of the fat.

**Ash.**—The residue from the determination of total solids is heated cautiously over the Bunsen burner, until a white ash is left. The result obtained in this manner is apt to be slightly

low from loss of sodium chlorid. This may be avoided by heating the residue sufficiently to char it, extracting the soluble matter with a few cubic centimeters of water, and filtering (using paper extracted with hydrofluoric acid). The filter is added to the residue, the whole ashed, the filtrate then added, and the liquid evaporated carefully to dryness. The ash of normal milk is about 0.7 per cent. and faintly alkaline. A marked degree of alkalinity and effervescence with hydrochloric acid will suggest the addition of a carbonate.

The method of the A. O. A. C. is as follows: In a weighed dish put 20 c.c. of milk from a weighing bottle; add 6 c.c. of nitric acid, evaporate to dryness, and burn at a low red heat till the ash is free from carbon.

**Fat.**—Many methods for fat determination have been devised. The following will suffice for all practical work:

*Adams' Method.*—This consists essentially in spreading the milk over absorbent paper, drying, and extracting the fat in an extraction apparatus; the milk is distributed in an extremely thin layer, and by a selective action of the paper the larger portion of the fat is left on the surface. A paper, manufactured especially for this purpose by Schleicher & Schuell, is obtainable in strips of suitable size. Each of these yields to ether only from 0.001 to 0.002 gram of extract.

The procedure recommended by the A. O. A. C. is as follows:

Coils made of thick filter-paper, cut into strips 6.25 by 62.5 cm., are thoroughly extracted with ether and alcohol, or the weight of the extract corrected by a constant obtained for the paper. From a weighing bottle about 5 grams of the milk are transferred to the coil by means of a pipet, care being taken to keep dry the end of the coil held in the fingers. The coil is placed, dry end down, on a piece of glass and dried at the temperature of boiling water for one hour, preferably in an atmosphere of hydrogen; it is then

transferred to an extraction apparatus and extracted with absolute ether or petroleum spirit of boiling-point about  $45^{\circ}$ . The extracted fat is dried in hydrogen and weighed.

The above procedure is very satisfactory, but the drying in hydrogen may usually be omitted. After the coil has received at least ten or twelve washings, the flask is detached, the ether removed by distillation, and the fat dried by heating in an air-oven at about  $105^{\circ}$ , and occasionally blowing air through the flask. After cooling, the flask is wiped with a piece of silk, allowed to stand ten minutes, and weighed.

H. D. Richmond states that to perform a rigidly accurate determination attention to the following points is necessary: The ether must be anhydrous (drying over calcium chlorid and distilling is sufficient). Schleicher & Schuell's fat-free papers should be used, and one should be extracted without any milk on it, as a tare for the others. Four or five hours' extraction is necessary, and the coils should be well dried before extraction is begun.

Thimble-shaped cases made of fat-free paper are now obtainable and are convenient for holding the absorbent material on which the milk is spread. The fine texture prevents undissolved matter escaping. A case may be used repeatedly. Sour milk must be thinned with ammonium hydroxid before taking the portion for analysis.

*Babcock's extraction method* is also recommended by the A. O. A. C. The cylinder containing the residue from the determination of total solids (page 202) is placed in the extraction tube and extracted with ether in the usual way. The ether is evaporated and the fat weighed, or the extracted cylinder may be dried at  $100^{\circ}$  and the fat determined by the loss in weight. As before, a higher degree of accuracy is secured by performing the drying operation in hydrogen.

*Werner-Schmid Method.*—This is suitable for sour milk.

10 c.c. of the milk are measured into a long test-tube of 50

c.c. capacity, and 10 c.c. of strong hydrochloric acid added, or the milk may be weighed in a small beaker and washed into the tube with the acid. After mixing, the liquid is boiled  $1\frac{1}{2}$  minutes, or the tube may be corked and heated in the water-bath from 5 to 10 minutes, until the liquid turns dark brown. It must not be allowed to turn black. The tube and contents are cooled in water, 30 c.c. of *well-washed* ether added, shaken, and allowed to stand until the line of acid and ether is distinct. The cork is taken out, and a double-tube arrangement, like that of the ordinary wash-bottle, inserted. The stopper of this should be of cork and not of rubber, since it is difficult to slide the glass tube in rubber, and there is a possibility, also, of the ether acting on the rubber and dissolving it. The lower end of the exit-tube is adjusted so as to rest immediately above the junction of the two liquids. The ethereal solution of the fat is then blown out and received in a weighed flask. Two more portions of ether, 10 c.c. each, are shaken with the acid liquid, blown out, and added to the first. The ether is then distilled off and the fat dried and weighed as above.

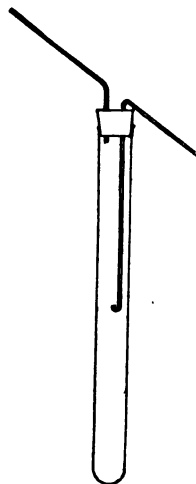


FIG. 45.

*Centrifugal Methods.*—Among the processes for the rapid determination of fat, those employing centrifugal action have been found most convenient. The following method, devised by H. Leffmann and W. Beam in 1889, has proved satisfactory on the score of accuracy, simplicity, and ease of manipulation. The distinctive feature is the use of fusel oil, the effect of which is to produce a greater difference in surface tension between the fat and the liquid in which it is suspended, and thus promote its readier separation. This effect

has been found to be heightened by the presence of a small amount of hydrochloric acid.

The test-bottles have a capacity of about 30 c.c. and are provided with a graduated neck, each division of which represents 0.1 per cent. by weight of butter fat.

15 c.c. of the milk are measured into the bottle, 3 c.c. of a mixture of equal parts of amyl alcohol and strong hydrochloric acid added, mixed, the bottle filled nearly to the neck with concentrated sulfuric acid, and the liquids mixed by holding the bottle by the neck and giving it a gyratory motion. The neck is now filled to about the zero point with a mixture of sulfuric acid and water prepared at the time. It is then placed in the centrifugal machine, which is so arranged that when at rest the bottles are in a vertical position. If only one test is to be made, the equilibrium of the machine is maintained by means of a test-bottle, or bottles, filled with a mixture of equal parts of sulfuric acid and water. After rotation for from one to two minutes, the fat will collect in the neck of the bottle and the percentage may be read off. It is convenient to use a pair of dividers in making the reading. The legs of these are placed at the upper and lower limits respectively of the fat, allowance being made for the meniscus; one leg is then placed at the zero point and the reading made with the other. Experience by analysts in various parts of the world has shown that with properly graduated bottles the results are reliable. As a rule, they do not differ more than 0.1 of 1 per cent. from those obtained by the Adams process, and are generally even closer.

For accurate work, the factor for correcting the reading on each of the bottles should be determined by comparison with the figures obtained by the Adams or other standard process.

Cream is to be diluted to exactly ten times its volume, the specific gravity taken, and the liquid treated as a milk. Since in the graduation of the test-bottles a specific gravity

of 1.030 is assumed, the reading must be increased in proportion.

A more accurate result may be obtained by weighing in the test-bottle about 2 c.c. of the cream and diluting to about 15 c.c. The reading obtained is to be multiplied by 15.45 and divided by the weight in grams of cream taken.

The mixture of fusel oil and hydrochloric acid seems to become less satisfactory when long kept. It is best, therefore, not to make up large amounts at once. The mixture should be clear and not very dark in color. It is best kept in a bottle provided with a pipet which can be filled to the mark by dipping. Rigid accuracy in the measurement is not needed.

*Calculation Methods.*—Several investigators have proposed formulæ by which when any two of the data, specific gravity, fat, and total solids, are known, the third can be calculated. These vary according to the method of analysis employed. That of O. Hehner and H. D. Richmond, as corrected by Richmond, was deduced from results by the Adams method of fat extraction, and has been found to be the most satisfactory. It is as follows :

$$T = 0.25 G + 1.2 F + 0.14;$$

in which  $T$  is the total solids,  $G$  the last two figures of the specific gravity (water being 1000), and  $F$  the fat. A table based upon this formula is annexed (p. 208).

A formula has been devised by Richmond by which the lactose and proteids may be calculated (approximately), the specific gravity, fat, total solids, and ash being known. Thus :

$$P = 2.8 T + 2.5 A - 3.33 F - 0.7 \frac{G}{D}$$

in which  $P$  is the proteids,  $T$  the total solids,  $A$  the ash,  $F$  the fat,  $D$  specific gravity (water at 15.5° being taken as 1), and  $G$  1000  $D$ —1000.<sup>23</sup>

TABLE FOR CALCULATION METHOD

Sp. Gr.	FAT.																			
	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4.0	4.1	4.2	4.3	4.4	4.5	4.6	4.7	4.8	4.9
27.0	10.49	10.61	10.73	10.85	10.97	11.09	11.21	11.33	11.45	11.57	11.69	11.81	11.93	12.05	12.17	12.29	12.41	12.53	12.65	12.77
0.5	10.62	10.74	10.86	10.98	11.10	11.22	11.34	11.46	11.58	11.70	11.82	11.94	12.06	12.18	12.30	12.42	12.54	12.66	12.78	12.90
28.0	10.74	10.86	10.98	11.10	11.22	11.34	11.46	11.58	11.70	11.82	11.94	12.06	12.18	12.30	12.42	12.54	12.66	12.78	12.90	13.02
0.5	10.87	10.99	11.11	11.23	11.35	11.47	11.59	11.71	11.83	11.95	12.07	12.19	12.31	12.43	12.55	12.67	12.79	12.91	13.03	13.15
29.0	10.99	11.11	11.23	11.35	11.47	11.59	11.71	11.83	11.95	12.07	12.19	12.31	12.43	12.55	12.67	12.79	12.91	13.03	13.15	13.27
0.5	11.11	11.23	11.35	11.47	11.59	11.71	11.83	11.95	12.07	12.19	12.32	12.44	12.56	12.68	12.80	12.92	13.04	13.16	13.28	13.40
30.0	10.24	11.36	11.48	11.60	11.72	11.84	11.96	12.08	12.20	12.32	12.44	12.56	12.68	12.80	12.92	13.04	13.16	13.28	13.40	13.52
0.5	11.37	11.49	11.61	11.73	11.85	11.97	12.09	12.21	12.33	12.45	12.57	12.69	12.81	12.93	13.05	13.17	13.29	13.41	13.53	13.65
31.0	11.49	11.61	11.73	11.85	11.97	12.09	12.21	12.33	12.45	12.57	12.69	12.81	12.93	13.05	13.17	13.29	13.41	13.53	13.65	13.77
0.5	11.62	11.73	11.85	11.97	12.09	12.21	12.33	12.45	12.57	12.69	12.82	12.94	13.06	13.18	13.30	13.42	13.54	13.66	13.78	13.90
32.0	11.74	11.86	11.98	12.10	12.22	12.34	12.46	12.58	12.70	12.82	12.94	13.06	13.18	13.30	13.42	13.54	13.66	13.78	13.90	14.02
0.5	11.87	11.99	12.11	12.23	12.35	12.47	12.59	12.71	12.83	12.95	13.07	13.19	13.31	13.43	13.55	13.67	13.79	13.91	14.03	14.15
33.0	11.99	12.11	12.23	12.35	12.47	12.59	12.71	12.83	12.95	13.07	13.19	13.31	13.43	13.55	13.67	13.79	13.91	14.03	14.15	14.27
0.5	12.12	12.24	12.36	12.48	12.60	12.72	12.84	12.96	13.08	13.20	13.32	13.44	13.56	13.68	13.80	13.92	14.04	14.16	14.28	14.40
1034.0	12.24	12.36	12.48	12.60	12.72	12.84	12.96	13.08	13.20	13.32	13.44	13.56	13.68	13.80	13.92	14.04	14.16	14.28	14.40	14.52



The difference between the total solids and the fat, proteids, and ash gives the lactose. In this formula it has been assumed that everything that is not fat, proteids, nor ash is milk-sugar; an assumption which is not strictly correct, and which introduces a small error. Another error is introduced by the fact that the ash in milk is not the same as the salts existing in the milk. The errors between the proteids and lactose found and calculated vary between  $\pm 0.4$ .

**Total Proteids.**—For practical purposes the total proteids are best estimated by calculation from the total nitrogen obtained by the Kjeldahl-Gunning method. Milk contains, however, a sensible proportion of non-proteid nitrogen. According to Munk, this may range, in cows' milk, from 0.022 to 0.034 per cent., and from 0.014 to 0.026 per cent. in human milk. According to these figures, the average proteid nitrogen in cows' milk would be 94 per cent., and in human milk 91 per cent., of the total nitrogen.

The determination of total nitrogen as recommended by the A. O. A. C. is to place in the digestion flask a known weight (about 5 grams) of the sample and proceed, without evaporation, as described on page 44. The factor used to convert nitrogen to proteids is 6.25.

*Ritthausen Method.*—This method depends on precipitation by copper sulfate and sodium hydroxid. It is applicable only to fully developed milks; the proteids of colostrum and whey are only partially precipitated. The reagents are given on page 116.

10 grams of milk are placed in a beaker, diluted with 100 c.c. of distilled water, 5 c.c. of copper sulfate solution added, and thoroughly mixed. The sodium hydroxid solution is then added drop by drop, with constant stirring, until the precipitate settles quickly and the liquid is neutral, or at most very feebly acid. An excess of alkali will prevent the precipitation of some of the proteids.

The reaction should be tested on a drop of the clear liquid, withdrawing it by means of a rod, taking care not to include any solid particles. When the operation is correctly performed, the precipitate, which includes the fat, settles quickly, and carries down all of the copper. It is washed by decantation with about 100 c.c. of water, and collected on a filter (previously dried at  $130^{\circ}$  and weighed in a weighing bottle). The portions adhering to the sides of the beaker are dislodged with the aid of a rubber-tipped rod. The contents of the filter are washed with water until 250 c.c. are collected, which are mixed and reserved for the determination of the sugar as described below. The water in the precipitate is removed by washing once with strong alcohol, and the fat by six or eight washings with ether. An extraction apparatus may be used for this purpose. The washings being received in a weighed flask, the determination of the fat may be made by evaporating the ether, with the usual precautions.

The residue on the filter, which consists of the proteids in association with copper hydroxid, is washed with absolute alcohol, which renders it more granular, and then dried at  $130^{\circ}$  in the air-bath. It is weighed in a weighing bottle, transferred to a porcelain crucible, incinerated, and the residue again weighed. The weight of the filter and contents, less that of the filter and residue after ignition, gives the weight of the proteids. The results by this method are slightly high, since copper hydroxid does not become completely converted into copper oxid at  $130^{\circ}$ .

**Casein and Albumin.**—The most accurate separation of casein and albumin is made by Sébelein's method, as follows: 20 c.c. of the sample are mixed with 40 c.c. of a saturated solution of magnesium sulfate and powered magnesium sulfate stirred in until no more will dissolve. The precipitate of casein and fat, including the trace of globulin, is allowed to settle, filtered, and washed several times with a saturated

solution of magnesium sulfate. The filtrate and washings are saved for the determination of albumin. The filter and contents are transferred to a flask and the nitrogen determined by the method described above. The nitrogen so found, multiplied by 6.38, gives the casein.

The filtrate and washings from the determination of casein are mixed, the albumin precipitated by *Almén's tannin reagent*, filtered, and the nitrogen in the precipitate determined as above. The same factor is used.

*Almén's reagent* is prepared by dissolving 4 grams of tannin in 190 c.c. of 50 per cent. alcohol and adding 8 c.c. of acetic acid of 25 per cent.

H. D. Richmond and L. K. Boseley have modified the Ritt-hausen process by diluting the milk to 200 c.c., adding a little phenolphthalein, and neutralizing any acidity by the cautious addition of dilute sodium hydroxid solution, then adding from 2.0 to 2.5 c.c. of the copper sulfate solution. The precipitate is allowed to settle, washed, and estimated as above.

This modification was found to give good results with all milk products except whey, which contains albumoses produced by the action of rennet. In a mixture of milk and whey in about equal parts, Richmond and Boseley found about 0.3 per cent. of albumoses not precipitated by the copper sulfate nor by magnesium sulfate, but precipitable, along with the albumin, by a solution of tannin. The separation may be effected by diluting the filtrate from the magnesium sulfate precipitation, acidifying slightly with acetic acid, and boiling, when the albumin will be coagulated and precipitated. The albumoses may be separated by filtering the solution and precipitating with tannin solution. The precipitated proteids are best estimated by determining the nitrogen in the moist precipitate. The separation of the proteids may be effected, though less accurately, by the use of acetic acid, as recommended by

Hoppe-Seyler and Ritthausen. The following methods have been provisionally adopted by the A. O. A. C. :

1. *Provisional Method for the Determination of Casein in Cows' Milk.*—The determination should be made when the milk is fresh. When it is not practicable to make the determination within 24 hours, add one part of formaldehyde to 2500 parts of milk and keep in a cool place. 10 grams of the sample are diluted with about 90 c.c. of water at between 40° and 42° and 1.5 c.c. of a solution containing 10 per cent. of acetic acid by weight, allowed to stand for five minutes, washed three times by decantation, pouring the washings through a filter, and the precipitate transferred completely to the filter. If the filtrate is not clear at first, it will generally become so in two or three filtrations, after which the washing can be completed. The nitrogen in the washed precipitate and filter is determined by the Kjeldahl-Gunning method. The nitrogen, multiplied by 6.25, gives the casein.

In working with milk which has been kept with preservatives, the acetic acid should be added in small portions, a few drops at a time with stirring, and the addition continued until the liquid above the precipitate becomes clear or nearly so.

2. *Provisional Method for the Determination of Albumin in Milk.*—The filtrate obtained in the above operation is neutralized with sodium hydroxid, 0.3 c.c. of the 10 per cent. solution of acetic acid added, and the mixture heated for 15 minutes. The precipitate is collected on a filter, washed, and the nitrogen determined.

We have found the following method satisfactory, avoiding the difficulty of washing the precipitate: 10 c.c. of the milk are mixed with saturated magnesium sulfate solution and the powdered salt added to saturation. The mixture is washed into a graduated measure with a small amount of the saturated solution, made up to 100 c.c. with the same solution, mixed, and allowed to stand until the separation takes place. As

much as possible of the clear portion is drawn off with a pipet and passed through a dry filter. An aliquot portion of the filtrate is taken, the albumin precipitated by a solution of tannin, and the nitrogen in the precipitate determined as above.

The casein is found by subtracting the figure for albumin from that for total proteids.

**Lactose.**—Soxhlet's method, adopted by the A. O. A. C., is as follows: 25 c.c. of the sample in a 500 c.c. flask are diluted with 400 c.c. of water and 10 c.c. of copper sulfate solution (34.639 grams crystallized copper sulfate in 500 c.c.) and 8.8 c.c.  $\frac{N}{2}$  sodium hydroxid solution added. (The mixture should still have an acid reaction and contain copper in solution. If this is not the case, the experiment must be repeated, using a little less of the alkali.) The flask is filled to the mark with water, shaken, and the liquid passed through a dry filter. 50 c.c. of the mixed copper reagent (page 116) are heated to brisk boiling in a 300 c.c. beaker, 100 c.c. of the filtrate obtained as above added, and boiling continued for six minutes; the liquid then promptly filtered, and treated according to methods given on pages 120 to 122. The amount of lactose is calculated from the copper obtained by the table on page 214. The figures for weights of copper between any two data given in the table may be calculated with sufficient accuracy for practical purposes by allowing 0.0008 gram of lactose for each 0.001 gram of copper.

Lactose may be determined by the polarimeter after removal of the fat and proteids, which is best effected, as recommended by H. W. Wiley, by a mercuric nitrate solution, prepared by dissolving mercury in twice its weight of nitric acid of 1.42 sp. gr. and adding to the solution five volumes of water.

60 c.c. of the milk are placed in a 100 c.c. flask and 10 c.c. of the mercuric solution added. The flask is filled to the

mark with water, well shaken, and the liquid filtered through a dry filter. The filtrate, which will be perfectly clear, may be examined at once in the polarimeter. Several readings should be made and the average taken.

COPPER.	LACTOSE.	COPPER.	LACTOSE.	COPPER.	LACTOSE.
0.100	0.072	0.205	0.151	0.305	0.228
0.105	0.075	0.210	0.154	0.310	0.232
0.110	0.079	0.215	0.158	0.315	0.236
0.115	0.083	0.220	0.162	0.320	0.240
0.120	0.086	0.225	0.165	0.325	0.244
0.125	0.090	0.230	0.169	0.330	0.248
0.130	0.094	0.235	0.173	0.335	0.252
0.135	0.097	0.240	0.177	0.340	0.256
0.140	0.101	0.245	0.181	0.345	0.260
0.145	0.105	0.250	0.185	0.350	0.264
0.150	0.109	0.255	0.189	0.355	0.268
0.155	0.112	0.260	0.192	0.360	0.272
0.160	0.116	0.265	0.196	0.365	0.276
0.165	0.120	0.270	0.200	0.370	0.280
0.170	0.124	0.275	0.204	0.375	0.285
0.175	0.128	0.280	0.208	0.380	0.289
0.180	0.132	0.285	0.212	0.385	0.293
0.185	0.134	0.290	0.216	0.390	0.298
0.190	0.139	0.295	0.221	0.395	0.302
0.195	0.141	0.300	0.224	0.400	0.306
0.200	0.147				

It is to be noted that the actual volume of the sugar-containing solution is 100 c.c., less the space occupied by the precipitated proteids and fat. The volume of fat is found by multiplying the weight in grams by 1.075 and the proteids by multiplying the weight by 0.8.

P. Vieth recommends adding mercuric solution in the proportion of 3 c.c. to 100 c.c. of the milk, when the whey will occupy the same volume as the original milk, less that of the

fat, since, for all practical purposes, 3 c.c. may be taken as the volume of the albuminoids precipitated.

The employment of a factor for correcting for the volume of precipitate may be avoided by Scheibler's method of "double dilution" (see page 30), in which two solutions of different volume are compared. The following is a summary of the method given by H. W. Wiley and E. E. Ewell<sup>24</sup>: The polarimeter used in this experiment was adapted to a normal weight of 26.048 sucrose, and 32.91 grams of lactose in 100 c.c. gave a reading of 100. The amount of milk taken was double this quantity, 65.82 grams, which were placed in a 100 c.c. flask, 10 c.c. of the acid mercuric nitrate added, the flask filled to the mark the contents well mixed, filtered, and polarized. A similar quantity of the milk was placed in a 200 c.c. flask and treated in the same way. The true polarization is obtained by dividing the product of the readings in the two flasks by their difference. The following experiments are given by Wiley and Ewell:

READING IN 200 C.C. FLASK.	READING IN 100 C.C. FLASK.	APPARENT PERCENT- AGE LACTOSE.	TRUE PERCENT- AGE LACTOSE.
10.15	20.84	5.21	4.95

The polarimeter used had a tube 4 decimeters long. The figure for apparent percentage is obtained by dividing the reading of the small flask by 4. The true percentage is obtained by multiplying 10.15 by 20.84, dividing by their difference (10.69), and taking one-fourth this quotient.

Unless the instrument be highly accurate, and great care be taken in the work, the results are less satisfactory than by the method first described, in which an allowance is made for the volume of the precipitate.

*Birotation.*—When freshly dissolved in cold water, milk sugar shows a higher rotation than that given above. By standing, or immediately on boiling, the rotatory power falls to the point mentioned. In preparing solutions from the solid milk-sugar, care must be taken to bring them to the boiling-

point previous to making up a definite volume. This precaution is unnecessary when operating upon milk.

**Adulterations.**—The addition of water to milk is usually detected by the diminution in the amount of solids.

The addition of water decreases the specific gravity, while abstraction of fat increases it.

P. Vieth has pointed out that in normal milks the ratio sugar : proteids : ash = 13 : 9 : 2 exists, and a determination of these ratios may aid in the attempt to distinguish genuine but abnormal milks from watered milks. In the case of a watered milk the proportion would remain unchanged, but in abnormal milk it has been found to vary. H. D. Richmond finds that "the most constant figure in normal milks is the proportion of ash to solids not fat, which averages 8.3 per cent. and very rarely passes outside of the limits of 8.0 per cent. and 8.5 per cent. In cases of low solids not fat this proportion has been disturbed, and the ash has had a higher ratio to the solids not fat." Other observers have found the same.

Richmond also states that when unadulterated milk is notably deficient in solids not fat, the deficiency is principally in the lactose.

According to Richmond, the determination of the amount of water that has been added to milk is best calculated from the figures obtained by adding the difference between the specific gravity of the sample and 1000 to the figure representing the percentage of the fat. Thus, if a milk have the specific gravity of 1029.2 and contain 3.27 per cent. of fat, the figure from which the water is calculated is  $29.2 + 3.27 = 32.47$ . The mean figure from unadulterated milks was found to be 36.0, but 34.5 is considered to be a safer limit. Accepting this figure, the percentage of added water in the sample given above would be found by the proportion :

$$34.5 : 32.47 :: 100 : 94.1;$$



*i. e.*, the sample would contain 5.9 per cent. of water. Experiments on milks which had been diluted with known proportions of water showed that this method of calculating the added water gave nearer approximations to the truth than by calculating from the figure for non-fatty solids.

For ordinary milk control it will suffice to take the specific gravity by the lactodensimeter (see page 200) and the fat by the Leffmann-Beam method. From the figures thus obtained the total solids can be ascertained by the table or Richmond's slide-rule.

*Coloring and Thickening Agents.*—Several instances of the use of brain-matter, dextrin, and gelatin have been recorded. It is also stated that sugar, salt, and starch have been added. Coloring-matters are used to conceal inferiority in quality. At the present time preparations of annatto, turmeric, and some coal-tar colors are mostly used, especially the latter. Caramel is occasionally used, saffron and carotin but rarely. *Annatto* may be detected by rendering the sample slightly alkaline by acid sodium carbonate, immersing a slip of filter-paper, and allowing it to remain overnight. Annatto will cause a reddish-yellow stain on the paper.

A. Leys gives the following method for detecting annatto: 50 c.c. of the sample are shaken with 40 c.c. of 95 per cent. alcohol, 50 c.c. of ether, 3 c.c. of water, and 1.5 c.c. of ammonium hydroxid solution (sp. gr. 0.900), and allowed to stand for 20 minutes. The lower layer, which in presence of annatto will have a greenish-yellow tint, is tapped off and gradually treated with half its measure of 10 per cent. solution of sodium sulfate, the separator being inverted without shaking, after each addition. By this treatment the casein separates in flakes, which conglomerate and rise to the surface, when the adjacent liquid is tapped off, strained through wire gauze, and placed in four test-tubes. To each of these amyl alcohol is added, and the tubes shaken and immersed

in cold water, which is gradually raised to 80°. This causes the emulsion to break up, and the alcohol, holding the annatto in solution, to come to the surface. The alcoholic layer is separated from the lower stratum, evaporated to dryness, and the residue dissolved in warm water containing a little common alcohol and ammonia. A bundle of white cotton fibers is introduced and the liquid evaporated nearly to dryness on the water-bath. The fiber, which is colored a pale yellow, even with pure milk, is washed and immersed in a solution of citric acid, when it will be immediately colored rose-red if the milk contained annatto. Saffron, turmeric, and the coloring-matter of marigolds do not give a similar reaction.

*General Method for Colors in Milk.*—A. E. Leach <sup>25</sup> has devised a general method for detecting colors in milk. 150 c.c. of the sample are coagulated in a porcelain basin, with the addition of acetic acid and heating, and the curd separated from the whey. The curd will often collect in a mass; but if this does not occur, it must be freed from whey by straining through muslin. The curd is macerated for several hours in a closed flask, with occasional shaking, with ether to extract fat. Annatto will also be removed by it. The ether and curd are separated and treated as follows:

The ether is evaporated, the residue mixed with some weak solution of sodium hydroxid, and passed through a wet filter; and when this has drained, the fat is washed off and the paper dried. An orange tint shows annatto, which may be confirmed by a drop of solution of stannous chlorid, which makes a pink spot.	If the curd be colorless, no foreign coloring-matter is in it; if orange or brown, it should be shaken with strong hydrochloric acid in a test-tube.		
	<table border="1"> <tr> <td data-bbox="567 1161 758 1369">If the mass turns blue gradually, caramel is probably present. The whey should be examined for caramel (see page 130).</td><td data-bbox="758 1161 948 1369">If the mass turns pink at once, an azo-color is indicated.</td></tr> </table>	If the mass turns blue gradually, caramel is probably present. The whey should be examined for caramel (see page 130).	If the mass turns pink at once, an azo-color is indicated.
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*Coal-tar colors* may often be detected by the wool-test (p. 77), but H. C. Lythgoe has devised the following method, which he finds very satisfactory: 15 c.c. of the sample are mixed in a porcelain basin with an equal volume of hydrochloric acid (sp. gr. 1.20), and the mass shaken gently so as to break the curd into coarse lumps. If the milk contains an azo-color, the curd will be pink; with normal milk the curd will be white or yellowish. (See also under "Butter.")

*Starch* may be detected by the blue color developed on the addition of solution of iodine to the milk.

*Salt and cane-sugar* are occasionally added to milk that has been diluted with water. The former is detected by the taste, the increased proportion of ash and of chlorine. Cane-sugar may be detected, if in considerable quantity, by the taste. Cotton devised the following test: 10 c.c. of the sample are mixed with 0.5 gram of powdered ammonium molybdate, and 10 c.c. of dilute hydrochloric acid (1 to 10) are added. In a second tube 10 c.c. of milk of known purity or 10 c.c. of a 6 per cent. solution of milk-sugar are similarly treated. The tubes are then placed in the water-bath and the temperature gradually raised to about 80°. If sucrose be present, the milk will assume an intense blue color, while genuine milk or milk-sugar remains unaltered unless the temperature be raised to the boiling-point. According to Cotton, the reaction is well marked in the presence of as little as 1 gram of sucrose to a liter of the milk, and 6 grams and over per liter are usually found in adulterated samples. (See also page 114.)

The quantitative determination is made by the methods described in connection with condensed milk.

**GELATIN.**—A. W. Stokes detects the presence of gelatin in cream or milk as follows: 10 c.c. of the sample, 20 c.c. of cold water, and 10 c.c. of acid mercuric nitrate solution (page 213) are mixed, shaken vigorously, allowed to stand for

five minutes, and filtered. If much gelatin be present, it will be impossible to get a clear filtrate. A portion of the filtrate is mixed with an equal bulk of saturated aqueous solution of picric acid. If any gelatin be present, a yellow precipitate will be immediately produced. Picric acid will detect the presence of one part of gelatin in 10,000 parts of water.

Antiseptic substances are largely used, especially in the warmer season, as a substitute for refrigeration. Many of these are sold under proprietary names which give no indication of their composition. Preparations of boric acid and borax were at one time the most frequent in use, but lately formalin, a 40 per cent. solution of formaldehyde (methyl aldehyde), has come into favor. Sodium benzoate is now in common use as a preservative of cider, fruit-jellies, and similar articles, and may, therefore, be found in milk. Salicylic acid is not so much employed as in former years. Sodium carbonate is occasionally used to prevent coagulation due to slight souring.

R. T. Thomson has studied the comparative value of milk preservatives. He finds that a mixture of boric acid and borax is more efficient than the acid alone. The quantity generally used is equivalent to about 0.5 gram of boric acid per liter. Formalin was shown to be by far the most efficient antiseptic. In the proportion of 0.125 gram to the liter, it kept milk sweet for eight days.

*Formaldehyde.*—The presence of this body may sometimes be detected by the odor developed on warming the milk. O. Hehner's method, the most characteristic for its detection, depends upon the fact that when milk containing it is mixed with sulfuric acid containing a trace of ferric salt a blue color appears. H. D. Richmond & L. K. Boseley showed that the delicacy of the test is much increased by diluting the milk with an equal bulk of water and adding sulfuric acid of 90 to 94 per cent., so that it forms a layer underneath the milk.

Under these conditions, milk, in the absence of formaldehyde, gives a slight greenish tinge at the junction of the two liquids, while a violet ring is formed when formaldehyde is present even in so small a quantity as 1 part in 200,000 of milk. The color is permanent for two or three days. In the absence of formaldehyde, a brownish color is developed after some hours, not at the junction of the two liquids, but lower down in the acid.

Hydrochloric acid containing a small amount of ferric chlorid gives a characteristic violet with quantities of formaldehyde not over 1 part per 1000. The test is applied by heating 1 c.c. of the sample with 4 c.c. of strong hydrochloric acid. If a yellow liquid is formed, the sample should be diluted two or three times and the test repeated. Hydrochloric acid often contains sufficient ferric chlorid to give the test. The addition of 0.25 gram of ferric chlorid to 1000 c.c. of pure acid will be sufficient.

The following test has been found satisfactory by some observers: 5 c.c. of the sample are boiled with 0.05 gram of resorcinol, to which 3 c.c. of a strong solution of sodium hydroxid have been added. If formaldehyde be present, the yellow solution changes to a fine red.

O. Hehner also gives the following test: Some of the milk is distilled and to the distillate one drop of a dilute aqueous solution of phenol is added and the mixture poured on strong sulfuric acid contained in a test-tube. A bright crimson zone appears at the line of contact. This color is readily seen with 1 part of formaldehyde in 200,000 of water. If there is more than 1 part in 100,000, there is seen above the red ring a white, milky zone, while in stronger solutions a copious white or slightly pink, curdy precipitate is obtained.

The reaction succeeds only when carried out as described above; the phenol must first be mixed with the solution to be tested, and the mixture poured upon the sulfuric acid. Only

a trace of phenol must be used, and if it be first dissolved in the acid and the formaldehyde solution added, no color is obtained.

The precipitate might be utilized for the determination of the strength of dilute formalin solutions.

The rate at which formaldehyde disappears from milk has been investigated by Hehner, who found that at the end of a week none could be detected in a sample to which had been added 1 part in 100,000; after two weeks none could be detected in a sample of 1 part in 50,000; and after three weeks only a faint trace could be detected in a sample of 1 part in 25,000.

*Determination of Formaldehyde.*—G. J. Romijn examined several of the quantitative methods and found the following to be satisfactory when no other aldehyde is present in appreciable amount:

10 c.c. of the solution are mixed with 25 c.c.  $\frac{N}{10}$  iodine solution and sufficient strong sodium hydroxide solution added to make the liquid bright yellow. After standing 10 minutes, hydrochloric acid is slowly added until a marked brown liquid is produced. The iodine is then titrated with thiosulfate in the usual way. The amount of iodine that has been taken up, multiplied by 0.118, will give the amount of formaldehyde.

*Sodium Carbonate.*—The following method, due to E. Schmidt, is stated to be capable of detecting 0.1 per cent. of sodium carbonate or of sodium acid carbonate:

10 c.c. of the milk are mixed with an equal volume of alcohol, and a few drops of a 1 per cent. solution of rosolic acid added. Pure milk shows merely a brownish-yellow color, but in the presence of sodium carbonate a more or less marked rose-red appears. The delicacy of the test is enhanced by making a comparison cylinder with the same amount of milk known to be pure. If the salt is present in

considerable amount, it may be detected by the increase in the ash, its marked alkalinity and effervescence with acid.

*Preservation of Milk-samples.*—Formaldehyde is now generally used; 0.05 per cent. will keep milk for a month and larger quantities for an indefinite period.

E. J. Bevan has, however, noted the fact that the total solids of milk containing formaldehyde are always higher, and that the increase is much greater than can be accounted for, even assuming that the whole of the formaldehyde remains in the residue. Experiments on pure solutions of albumin, milk-sugar, and cane-sugar showed in each case an increase in residue when evaporated with formaldehyde.

*Detection of Boiled Milk.*—R. Dupouy proposed the following method: A few drops of a solution of 1-4 diamidobenzene in water are added to 5 c.c. of the sample, and then a few drops of hydrogen dioxid solution. Raw milk gives a blue color; milk that has been heated over about  $79^{\circ}$  gives no color. The solution of diamidobenzene must be freshly prepared. C. H. Rosier has found that 1-3 diamidobenzene will serve, and that if the blue milk be shaken with amyl alcohol, the blue color passes into the latter and is more stable. These tests are applicable for distinguishing between pasteurized and sterilized milks.

H. Faber has shown that raw milk may be distinguished from boiled milk or milk that has been heated above  $75^{\circ}$  by the fact that such treatment coagulates or alters the albumin so that if the liquid be saturated with magnesium sulfate, the albumin is separated along with the albumin casein.

H. D. Richmond and L. K. Boseley recommend the following methods to distinguish new milk from milk which has been sterilized:

(a) 100 c.c. of the sample are allowed to stand in a graduated cylinder for six hours at  $15.5^{\circ}$  and the percentage of cream noted. If less than 2.5 per cent. of cream has risen

for each 1 per cent. of fat in the milk, the milk may be considered suspicious; if the quantity of cream falls decidedly below 2 per cent. for each 1 per cent. of fat, it is probable that sterilized milk is present.

(b) The albumin is determined by means of magnesium sulfate. If less than 0.35 per cent. is found, sterilized milk may be considered to be present.

(c) The milk-sugar is determined by the polarimeter, and also gravimetrically, in duplicate. If the difference between the two estimations be more than 0.2 per cent., it will be corroborative evidence of the presence of sterilized milk. It is doubtful whether a proportion of sterilized milk much below 30 per cent. can be detected.

The following figures, by C. H. Stewart, show the percentage of soluble albumin found in milk raised to various temperatures :

TIME OF HEATING.	SOLUBLE ALBUMIN IN FRESH MILK.	SOLUBLE ALBUMIN IN HEATED MILK.
10 minutes at 60°	0.423	0.418
30 " " 60°	0.435	0.427
10 " " 65°	0.395	0.362
30 " " 65°	0.395	0.333
10 " " 70°	0.422	0.269
30 " " 70°	0.421	0.253
10 " " 75°	0.380	0.07
30 " " 75°	0.380	0.05
10 " " 80°	0.375	none.
30 " " 80°	0.375	none.

### INFECTED MILKS

*Blue Milk.*—Milk occasionally becomes blue on the surface, the color forming in patches in proportion as the cream rises. The condition is due to the development of a chromogenic bacillus. The condition sometimes prevails in epidemic form. The butter prepared from such milk possesses a greenish color and a disagreeable butyric odor.

*Red milk* is due to accidental contamination with the *Ba-*



*cillus prodigiosus* and several other forms. The spores of these microbes exist in the atmosphere and rapidly develop when they fall upon any nutritive medium.

*Ropy Milk*.—This condition is caused by a special bacillus, and is usually seen during moist warm weather. The milk when drawn may not show any unusual properties, but in a few hours becomes so viscid that a spoonful of it may be lifted several inches without breaking the connection between the two portions.

## CONDENSED MILK

The form of condensed milk called "evaporated cream" consists merely of whole milk concentrated to about two-fifths of its bulk, but most condensed milks contain a considerable amount of cane-sugar. These samples represent, usually, whole milk concentrated to about one-third or two-sevenths of its original volume. A small amount of invert-sugar may be present. Portions of the lactose may crystallize from condensed milk, and when solutions are prepared for analysis, abnormal polarimetric reading will result unless the liquid stands for some hours or is heated for a short time to 100°. The most common defect in condensed milks is deficiency in fat, due to preparation from closely-skimmed milks. Preservatives (other than cane-sugar) and coloring-matters are rarely, if ever, used, nor is it likely that foreign fats will be present.

### ANALYSES OF COMMERCIAL CONDENSED MILKS

TOTAL SOLIDS.	FAT.	PROTEIDS.	LACTOSE.	SUCROSE.	ASH.	ANALYST.
36.7	10.5	9.7	14.2	none	2.1	Pearmain and Moor
31.2	9.6	9.2	10.9	none	1.5	F. J. Aschman
28.1	8.8	8.5	9.8	none	1.8	F. J. Aschman
78.4	9.3	9.1	13.4	40.4	2.0	F. J. Aschman
74.2	9.0	9.3	10.2	43.7	1.9	F. J. Aschman
70.9	1.4	11.4	14.6	41.9	1.6	Pearmain and Moor

The sucrose in the last sample was determined by difference.

The analysis of unsweetened condensed milks is conducted as with ordinary milk, the sample having been previously diluted with several times its weight of water heated to boiling, cooled, and made up to a definite volume. The fat may be readily estimated by the L-B. process.

The full analysis of sweetened condensed milk is difficult, and many of the published figures are probably erroneous. The large amount of cane-sugar interferes with the extraction of the fat by solvents. The same difficulty occurs in the analysis of some prepared infant-foods, such as mixtures of milk with malt and glucose.

For the general operations, a portion of the well-mixed contents of a freshly-opened can should be accurately weighed, diluted with a known amount of water, and well mixed, from which mass the portions for analysis may be taken and the results calculated to the original sample. 50 grams mixed with 100 c.c. of water will be a convenient quantity. For the polarimetric determination of lactose, a special procedure will be necessary; but for determination of solids, ash, total proteids, and total reducing sugars, the examination may be made as with ordinary milk upon this diluted sample.

*Fat.*—The Adams method is usually employed. J. F. Geisler has investigated its application to condensed milks and devised the following method: A quantity of the dilute solution equal to not more than 1 gram of the sample is distributed on a fat-free paper coil as described on page 203 and extracted for five hours with petroleum spirit or a mixture of petroleum spirit and anhydrous ether containing 15 per cent. of the latter.

The Werner-Schmid method may be employed, but the fat is apt to be contaminated with caramel. It should be dissolved in anhydrous ether, by which the caramel will be left adhering to the glass; and after washing this with a little more

ether, it should be dried and weighed and the fat determined by difference.

The estimation of fat by centrifugal method is seriously impeded by the carbonization of the sucrose, and various methods have been proposed for overcoming this difficulty. A. E. Leach devised the following method, which he finds to be more trustworthy than ordinary extractions with solvents. Leach applied the process to a centrifugal method not identical with the one described on page 206, but this is not important :

15 c.c. of diluted material are measured into the test-bottle, water added sufficient to fill it to the beginning of the stem, and then 4 c.c. of the copper sulfate solution used for sugar determination, the mixture shaken well, and the precipitate settled by whirling the bottle in the machine. The supernatant liquid is drawn off with a slender-stemmed pipet the opening of which is covered with a small piece of absorbent cotton. On withdrawing the pipet this cotton is dislodged by pressing it against the neck so that it remains in the bottle. The precipitate is washed twice with water by the same method, settling the precipitate in each case by the use of the centrifuge, taking care that the mass is well stirred with the water in each operation. After the second washing, about 15 c.c. of water are put in, the precipitate stirred up, the amyl alcohol mixture added, then the sulfuric acid, as directed on page 206, the mixture whirled, and the fat measured. The percentage of fat will be that based on the 15 c.c. used, and the amount in the original sample may be calculated from the dilution.

*Sugars.*—If regard is to be given to the presence of invert-sugar, a special method must be followed. The processes first given consider lactose and sucrose only.

*Lactose.*—The heating employed in the manufacture of condensed milk may reduce the rotatory power of the sugar sufficiently to cause error in the polarimetric method. The

reducing power with alkaline copper solutions is not seriously affected.

*Sucrose*.—This determination may be made by difference ; that is, subtracting the sum of the other ingredients from the total solids. This will serve for ordinary inspection purposes, since the amount present is almost always large, generally more than the total of milk-solids, and an error even of several per cent. does not affect the judgment as to the wholesomeness of the sample. Exact work requires, however, that the cane-sugar be determined directly, and several processes have been devised for the purpose. Sucrose exerts but little action on Fehling's solution, but invert-sugar acts powerfully, and some processes depend on determining the reducing power before and after inversion. Since the polarimetric reading is also markedly changed by the inversion, the difference in polarization may be employed. Processes of fermentation may be so conducted as to remove the sucrose (also any form of glucose) while the lactose is unaffected. This method is chiefly valuable for recognizing invert-sugar or either of its constituents.

When inversion methods are used, they must be such as to secure prompt inversion of the sucrose without affecting the lactose. Experiment shows that citric acid and invertase are the most suitable agents. A. W. Stokes and R. Bodmer have worked out the citric acid method substantially as follows :

25 c.c. of the diluted sample are coagulated by addition of 1 per cent. of citric acid, without heating, and made up to 200 c.c. plus the volume of the precipitated fat and proteids (see p. 214). The liquid portion, which now measures 200 c.c., is passed through a dry filter. The reducing power with alkaline copper solutions is determined at once upon 50 c.c. of this filtrate. To another 50 c.c., 1 per cent. of citric acid is added and the solution boiled for 10 minutes and the reducing power also determined. The increase over that of

the first solution is due to the invert-sugar formed by the action of the citric acid on the sucrose. It is necessary to bear in mind that the reducing equivalents of lactose and invert-sugar are not the same. If a volumetric method be employed, it is probable that the Gerrard-Allen method (page 118) will be satisfactory.

The following method is based on the difference in polarimetric reading before and after action of invertase. About 75 grams of the sample are accurately weighed in a 100 c.c. flask, diluted to about 80 c.c., heated to boiling, cooled, and 7.5 c.c. of acid mercuric nitrate solution added. The mixture is made up to 100 c.c., well shaken, filtered through a dry filter, and the polarimetric reading taken at once. It will be the sum of the effect of the two sugars. The volume of the sugar-containing liquid is calculated by allowing for the precipitated proteids and fat, as described on page 214.

50 c.c. of the filtrate are placed in a flask marked at 55 c.c., a piece of litmus paper dropped in, and the excess of nitric acid cautiously neutralized by sodium hydroxid solution. The liquid is then faintly acidified by a single drop of acetic acid (it must not be alkaline), a few drops of an alcoholic solution of thymol are added, and then 2 c.c. of a solution of invertase, prepared by grinding half a cake of ordinary compressed yeast with 10 c.c. of water and filtering. The flask is corked and allowed to remain at a temperature of 35° to 40° for 24 hours. The cane-sugar will be inverted, while the milk-sugar will be unaffected. The flask is filled to the mark (55 c.c.) with washed aluminum hydroxid and water, mixed, filtered, and the polarimetric reading taken. The amount of cane-sugar can be determined from the difference in the two readings by the formula on page 125.

A powerful solution of invertase may be prepared by the method recommended by O'Sullivan and Tompson. Brewer's yeast is allowed to stand at a temperature of 15° for a month.

The liquid is filtered and sufficient alcohol added to give about 12 per cent. of absolute alcohol. After a few days the liquid is filtered and is ready for use. The alcohol acts as a preservative.

W. D. Bigelow and K. P. McElroy propose the following routine method for the determination of the sugars, including invert-sugar, in condensed milk. The solutions used are :

*Acid Mercuric Iodid.*—Mercuric chlorid, 1.35 grams; potassium iodid, 3.32 grams; glacial acetic acid, 2 c.c.; water, 64 c.c.

*Alumina-cream.*—See page 123.

The entire contents of the can are transferred to a porcelain dish and thoroughly mixed. A number of portions of about 25 grams are weighed carefully in 100 c.c. flasks. Water is added to two of the portions, and the solutions boiled. The flasks are then cooled, clarified by means of a small amount of the acid mercuric iodid and alumina-cream, made up to mark, filtered, and the polarimetric reading noted. Other portions of the milk are heated in the water-bath to 55°; one-half of a cake of compressed yeast is added to each flask and the temperature maintained at 55° for five hours. Acid mercuric iodid and alumina-cream are then added, the solution cooled to room temperature, made up to mark, mixed, filtered, and polarized. The amount of cane-sugar is determined by formula on page 125. Correction for the volume of precipitated solids may be made by the double-dilution method (p. 30). The total reducing sugar is estimated in one of the portions by one of the reducing methods, and if the sum of it and the amount of cane-sugar obtained by inversion is equal to that obtained by the direct reading of both sugars before inversion, no invert-sugar is present. If the amount of reducing sugar seems to be too great, the milk-sugar must be re-determined as follows: 250 grams of the condensed milk are dissolved in water, the solution boiled,

cooled to  $80^{\circ}$ , a solution of about 4 grams of glacial phosphoric acid added, the mixture kept at  $80^{\circ}$  for a few minutes, then cooled to room temperature, made up to mark, shaken, and filtered. It may be assumed that the volume of the precipitate is equal to that obtained by mercuric iodid solution. Enough sodium hydroxid is then added to not quite neutralize the free acid, and sufficient water to make up for the volume of the solids precipitated by the phosphoric acid. The mixture is then filtered and the filtrate is measured in portions of 100 c.c. into 200 c.c. flasks. A solution containing 20 milligrams of potassium fluorid and half a cake of compressed yeast is added to each flask, and the mixture allowed to stand for 10 days at a temperature between  $25^{\circ}$  and  $30^{\circ}$ . The invert-sugar and cane-sugar are fermented and removed by the yeast in the presence of a fluorid, while milk-sugar is unaffected. The flasks are filled to the mark and the milk-sugar determined either by reducing or by the polariscope. The amount of copper solution reduced by the lactose and invert-sugar, less the equivalent of lactose remaining after fermentation, is due to invert-sugar.

## BUTTER

Butter is a mixture of fat, water, and curd. The water contains milk-sugar and the salts of the milk. Common salt is usually present, being added after the churning. Artificial coloring is frequently used.

Butter-fat is distinguished from other animal fats in that it contains a notable proportion of acid radicles with a small number of carbon atoms. Thus, about 91 per cent. consists of palmitin and olein and the remainder of butyrin and caproin, along with small amounts of caprylin, caprin, myristin, and some others. According to the experiments of Hehner and Mitchell, stearin is present only in very small quantity. The exact arrangement of these constituents is unknown.

The composition of commercial butter usually varies within the following limits :

Fat, . . . . .	78	per cent. to 94	per cent.
Curd, . . . . .	1	" "	3 "
Water, . . . . .	5	" "	14 "
Salt, . . . . .	0	" "	7 "

Butter containing over 40 per cent. of water is sometimes sold. Such samples are pale and spongy, lose weight, and become rancid rapidly.

The official methods of the A. O. A. C. for the analysis of butter are as follows :

*Preparation of the Sample.*—If large quantities of butter are to be sampled, a butter trier or sampler may be used. The portions thus drawn, about 500 grams, are to be perfectly melted in a closed vessel at as low a temperature as possible, and when melted the whole is to be shaken violently for some minutes until the mass is homogeneous and sufficiently solidified to prevent the separation of the water and fat. A portion is then poured into the vessel from which it is to be weighed for analysis, and should nearly or quite fill it. This sample should be kept in a cold place till analyzed.

*Water.*—From 1.5 to 2.5 grams are dried to constant weight at the temperature of boiling water, in a dish with flat bottom, having a surface of at least 20 sq. cm. The use of clean dry sand or asbestos with the butter is admissible, and is necessary if a dish with round bottom be employed.

*Fat.*—The dry butter from the water determination is dissolved in the dish with absolute ether or with petroleum spirit (sp. gr. 0.680). The contents of the dish are then transferred to a weighed Gooch crucible with the aid of a wash-bottle filled with the solvent, and are washed until free from fat. The crucible and contents are heated at the temperature of boiling water till the weight is constant.



The fat may also be determined by drying the butter on asbestos or sand, and extracting by anhydrous alcohol-free ether. After evaporation of the ether the extract is heated to constant weight at the temperature of boiling water and weighed.

*Casein, Ash, and Chlorin.*—The crucible containing the residue from the fat determination is covered and heated, gently at first, gradually raising the temperature to just below redness. The cover is removed and the heat continued until the material is white. The loss in weight represents casein, and the residue mineral matter. In this mineral matter dissolved in water slightly acidulated with nitric acid, chlorin may be determined gravimetrically with silver nitrate, or, after neutralization with calcium carbonate, volumetrically, using potassium chromate as indicator.

*Salt.*—About 10 grams are weighed in a beaker in portions of about 1 gram at a time taken from different parts of the sample. Hot water (about 20 c.c.) is now added to the beaker, and after the butter has melted, the mass is poured into the bulb of a separating funnel, which is then closed and shaken for a few moments. After standing until the fat has all collected, the water is allowed to run into an Erlenmeyer flask, with care not to let fat globules pass. Hot water is again added to the beaker, and the extraction is repeated from ten to fifteen times, using each time from 10 to 20 c.c. of water. The resulting washings contain all but a mere trace of the salt originally present in the butter. The chlorin is determined volumetrically in the filtrate by means of standard silver nitrate and potassium chromate indicator and calculated to sodium chlorid.

*Adulteration with Foreign Fats.*—The chief adulteration of butter consists in the substitution of foreign fats, especially the product known as oleomargarin.

When fats are saponified and the soap treated with acid, the

individual fatty acids are obtained. It is upon the recognition of the peculiar acid radicles existing in butter that the most satisfactory method of distinguishing it from other fats is based. Since the relative proportion of these radicles differs in different samples, the quantitative estimation cannot be made with accuracy; but when the foreign fats are substituted to the extent of 20 per cent. or more, the adulteration can be detected with certainty and an approximate quantitative determination made.

The detection of adulteration of butter-fat by other fats is generally carried out by the determination of the volatile acid, but some other confirmatory processes are occasionally employed. The data for interpreting results will be found in the table on page 168.

*Volatile Acids.*—The glycerol-soda method (page 146) is sufficient for the purpose. No advantage will result from using the tedious method with alcoholic solution; indeed, under ordinary circumstances the latter is probably less accurate.

Butter (5 grams) yields a distillate requiring from 24 to 34 c.c. of decinormal alkali. Several instances have been published in which genuine butter has given a figure as low as 22.5 c.c., but such results are uncommon. The materials employed in the preparation of oleomargarin yield a distillate requiring less than 1 c.c. of alkali. Commercial oleomargarin is usually churned with milk in order to secure a butter flavor, and, thus acquiring a small amount of butter-fat, yields distillates capable of neutralizing from 1 to 2 c.c. of alkali.

If coconut oil (see page 168) has been used in the preparation of the oleomargarin, the figure will be higher, but there will still be no difficulty in distinguishing pure butter.

*Saponification Value.*—In the absence of coconut oil, the saponification value will give valuable indications as to the

purity of a butter sample. It is possible to make oleomargarin, by the addition of coconut oil, which would have the same saponification value as pure butter.

*Specific Gravity.*—According to Skalweit, the greatest differences between the specific gravity of butter and its adulterants are found at a temperature of  $35^{\circ}$ , but the determination is more conveniently made at the temperature of boiling water. The Sprengel tube or Westphal balance may be employed for the purpose.

The determination of the Reichert number will usually give sufficient information as to the nature of a butter sample. In doubtful cases it may be of advantage to apply other tests as corroborative evidence. The determination of soluble and insoluble acids may be employed, but Valenta's test and the refractometric examination are especially mentioned as furnishing results with little trouble in a short time.

*Soluble and Insoluble Acids.*—The proportion of insoluble acids in butter is usually about 87.5 per cent. and of soluble acids, calculated as butyric, about 5 per cent. The insoluble acids may be present to the extent of 88.5 per cent., but, according to most authorities, they will only reach 90 per cent. in the presence of adulterants. These figures apply to fresh samples. After keeping until rancidity has developed the proportion of insoluble acids may be increased 1 per cent. or more.

Mixtures of butter, oleomargarin, and coconut oil may have the same proportion of insoluble acids as butter.

*Valenta's Test.*—Jones recommends the employment of a standard butter with which to standardize each fresh batch of acid, and dilution of the acid to such a point that the turbidity temperature with this butter-fat is  $60^{\circ}$ . In this way the results are comparable with those of previous tests.

With such acid oleomargarin gave temperatures from  $95^{\circ}$  to  $106^{\circ}$ , and generally from  $100^{\circ}$  to  $102^{\circ}$ .

*Refractometric Examination.*—This is most satisfactorily made by the oleorefractometer or the butyrefractometer. F. Jean prepares the sample for examination in the former as follows: 30 grams of butter are melted in a porcelain dish at a temperature not exceeding  $50^{\circ}$ , stirred well with a pinch or two of gypsum, and allowed to settle out at the same temperature. The supernatant fat is decanted through a hot-water funnel plugged with cotton and poured while warm into the prism of the apparatus, stirred with the thermometer until the fat has cooled to  $45^{\circ}$ , and the deviation observed. Ether must not be used for the solvent, as minute traces of it seriously influence the result.

The following table is a summary of the results obtained by several observers, including F. Jean and T. M. Pearmain:

	DEGREES IN OLEOREFRACTOMETER.
Butter, . . . . .	$-25$ to $-34$ , usually $-30$
Oleomargarin, . . . . .	$-13$ to $-18$
Butter with 10 p. c. oleomargarin ( $-17$ ), . .	$-28$
Butter with 50 p. c. oleomargarin, . . .	$-23$
Lard, . . . . .	$-8$ to $-14$
Coconut oil, . . . . .	$-59$
Arachis oil, . . . . .	$3.5$ to $7$
Cottonseed oil, . . . . .	$12$ to $23$
Cottonseed "stearin," . . . . .	$25$

De Bruyn found as low as  $-21$  in butter from animals fed on linseed cakes. A mixture of coconut oil and oleomargarin may be made having the same refractive power as pure butter. Evidently, therefore, it is not possible from this datum alone to state that a given sample is pure butter, but a sample exhibiting a refraction of  $-20^{\circ}$  or under may be pronounced adulterated.

The results obtained by examination in Zeiss's butyrefractometer are in the main the same as those just given. The instrument is said to be superior to the oleorefractometer, and is less costly.

Commercial forms of oleomargarin and butter exhibit char-

acteristic differences on heating, which may be utilized for rapidly sorting a collection of samples. When butter is heated in a small tin dish directly over a gas flame, it melts quietly, foams, and may run over the dish. Oleomargarin, under the same conditions, sputters noisily as soon as heated and foams but little. Even mixtures of butter and other fats show this sputtering action to a considerable extent. The effect depends upon the condition in which the admixed water exists, and the test is not applicable to butter which has been melted and reworked (renovated or process butter).

An alcoholic solution of sodium hydroxid, heated for a moment with butter, and then emptied into cold water, gives a distinct odor of pineapples, while oleomargarin gives only the alcoholic odor.

*Butter Colors.*—Most of the butter and practically all butter substitutes are colored either with preparations of turmeric and annatto or azo-colors allied to methyl-orange. The latter forms are now most largely used. They may be detected by the test devised by J. F. Geisler.<sup>26</sup> A small amount of the sample, or, better, the fat filtered from it, is mixed on a porcelain plate with a little fuller's earth. Azo-colors give promptly a red mass, while if they are not present, the mixture becomes only yellow or light brown. All samples of fuller's earth are not equally active, and tests should be made with different samples by using fat known to contain the azo-compound until a good specimen of the earth is secured.

The precipitate obtained by Geisler by mixing fuller's earth with a sample of highly colored butter was washed with light petroleum to remove the fat and gave a violet-red powder on drying. Alcohol immediately decolorized it, but the color reappeared on evaporation of the alcohol. Boiling alcohol extracted the color from the earth, producing a yellow solution. The color so extracted dissolved in sulfuric acid to a

yellow solution, which, on dilution, developed a bright pink or red color.

For the detection of very minute quantities of the color, the sample may be dissolved in light petroleum, and the fuller's earth added to the solution, when the pink color will appear as a distinct ring or zone at the edge of the deposited layer of the reagent.

According to Geisler, the yellow azo-dye is generally used in conjunction with an orange variety which does not respond to the above test.

A. H. Low has proposed the following test for the yellow azo-color: A few cubic centimeters of the filtered fat are mixed in a large test-tube with an equal volume of a mixture of one part strong sulfuric acid and four parts glacial acetic acid. The contents of the tube are then heated almost to boiling and thoroughly mixed by violently agitating the bottom of the tube. When now allowed to stand and separate, the lower layer of mixed acids will be strongly colored wine-red if the azo-color be present. Pure butter-fat imparts no color to the acids, or, at most, only a faint brownish tinge.

For turmeric and annatto mixtures, E. W. Martin's test will usually be satisfactory: 2 c.c. carbon disulfid are mixed with 15 c.c. of alcohol, by adding small portions of the disulfid to the alcohol and shaking gently; 5 grams of the butter-fat are added to this mixture in a test-tube and shaken. The disulfid falls to the bottom of the tube, carrying with it the fatty matter, while any artificial coloring-matter remains in the alcohol. The separation takes place in from one to three minutes. If the amount of the coloring-matter is small, more of the fat may be used. If the alcoholic solution be evaporated to dryness and the residue treated with concentrated sulfuric acid, annatto will be indicated by the production of a greenish-blue color. With many samples of oleo-

margarin a pink tint will be obtained, which indicates an azo-color.

*Preservatives.*—The preservatives used in milk may be found in limited amount in butter, but boric acid is now sometimes added as a substitute for salt. It will be detected by the method given on page 89 in the water obtained by melting the butter and allowing the mass to settle.

Glucose<sup>27</sup> is now used as a preservative, especially in butter intended for export to tropical countries. C. A. Crampton found as much as 10 per cent. in a sample of *Beurre rouge* (a highly colored butter) intended for exportation to Guadeloupe. For the detection of glucose the phenylhydrazin test might be used. For determination of glucose, Crampton used the following method: 10 grams of the sample were washed with successive portions of convenient bulk, the solution made up to 250 c.c., and an aliquot portion determined, as given on page 116. The solution may also be clarified by alumina-cream or acid mercuric nitrate and examined in the polarimeter.

## CHEESE

Cheese is the curd of milk which has been separated from it, pressed, and undergone some fermentation. The precipitation is produced either by allowing the milk to become sour—when the lactic acid is the agent—or by rennet. The first-named method is mainly applied to the manufacture of so-called Dutch or sour-milk cheese, green Swiss cheese, and cottage cheese. More commonly cheese is obtained by means of rennet derived from the fourth stomach of the calf. The action is due to an enzym which acts directly on the proteids and does not produce its effect through the intervention of acids. The curd (cheese) undergoes, by keeping, various decompositions, some essentially putrefactive, and due to the

action of microbes. The decomposition of the cheese is termed "ripening."

In the sour-milk cheeses, ripening is restricted intentionally, since there is liability to an irregular and miscellaneous bacterial growth by which the fermentations may be carried too far, undesirable and even harmful products being formed. Such cheeses are intended for prompt use.

Cheese contains no casein, if by this term is meant the proteid as it exists in milk, or when precipitated from milk by acids. When milk is coagulated by rennet, only a part of the proteids enter into the curd; true casein contains about 15.7 per cent. of nitrogen, but the proteid matter of cheese contains about 14.3 per cent. Under the process of ripening this is further decomposed, amido- and ammonium compounds, peptones and albumoses, being formed.

The following figures, obtained by L. L. Van Slyke, will serve to give some idea of the extent to which the curd is changed in ripening. The figures represent average percentage on the total nitrogen. The cheese was an American cheddar:

GREEN CHEESE. AFTER FIVE MONTHS.			
Soluble nitrogen compounds,	. . . 4.23		35.52
"    amido    "	. . . none		11.66
"    ammonium  "	. . . none		2.92

Van Slyke's experiments seem also to indicate that the cheese ripened more rapidly when the curd was precipitated by a larger quantity of rennet and, especially, that cheese rich in fat ripened more rapidly than skim-milk cheese.

In addition to the fat and nitrogenous compounds just mentioned, cheese may contain a small amount of milk-sugar and of lactic and other organic acids. There is present also a certain proportion of mineral matter, alkaline and earthy phosphates, along with any salt that has been added. Traces of nitrates have been found.



Skimmed milk is not infrequently used for the production of cheese. Partially-skimmed milk is used in the preparation of certain Dutch cheeses. Foreign fats, such as are used in the manufacture of oleomargarin, are sometimes incorporated, the article being known as "filled cheese."

The ash of cheese consists largely of calcium phosphate and salt. G. Mariani and E. Tasselli have estimated the total ash, chlorin, calcium, and phosphoric acid in 15 samples of cheese. The amounts of salt (calculated from the chlorin) depend on the mode of salting. The proportion of phosphoric oxid was always greater than that necessary to form tricalcium phosphate, ranging from 1.07 and 1.08 equivalents of phosphoric anhydrid to calcium oxid in cheese made from sour milk to 1.56 to 1 in Gorgonzola, 1.67 to 1 in skim-milk cheese, and 1.75 to 1 in Edam cheese. The largest quantities of calcium and phosphoric oxid were found in sheep's-milk cheese and in cheese made from sour milk, whence it follows that acidity does not prevent the precipitation of calcium phosphate in the curds. The excess of phosphoric oxid obtained was attributed to acid phosphates.

The salt in cheese usually ranges between 1 and 4 per cent.

**Analytic Methods.**—The analytic points usually determined in regard to cheese are water, fat, casein, ash, the presence of fats other than butter-fat, and coloring-matters.

In addition to this, especially in comparing the qualities of genuine cheeses, the proportion of proteic, amidic, and ammoniacal nitrogen is of value.

Care should be taken to select for analysis a sample which represents the average composition of the entire cheese.

The following methods for the determination of water, fat, ash, total nitrogen, and acidity have been adopted by the A. O. A. C.:

*Sampling.*—When the cheese can be cut, a narrow wedge-

shaped segment, reaching from the outer edge to the center of the cheese, is taken. This is to be cut into strips and passed through a sausage-grinding machine three times. When the cheese cannot be cut, samples are taken by a cheese trier. If only one plug can be obtained, this should be perpendicular to the surface, at a point one-third of the distance from the edge to the center of the cheese. The plug should reach entirely through, or only half-way through, the cheese. When possible, draw three plugs—one from the center, one from a point near the outer edge, and one from a point half-way between the other two. For inspection purposes, the rind may be rejected; but for investigations requiring the absolute amount of fat in the cheese, the rind is included in the sample. It is preferable to grind the plugs in a sausage machine, but when this is not done, they should be cut very fine and carefully mixed.

*Water.*—Between 2 and 5 grams of the sample should be placed in a weighed platinum or porcelain dish which contains a small amount of material, such as freshly ignited asbestos or sand, to absorb the fat which may run out. This is then heated in a water-oven for 10 hours and weighed; the loss in weight is considered as water. If preferred, the dish may be placed in a desiccator over concentrated sulfuric acid and dried to constant weight, but this may require many days. The acid should be renewed when the cheese has become nearly dry.

*Fat.*—The extraction-tube described on page 202 is prepared as follows: Cover the perforations in the bottom of the tube with asbestos, and on this place a mixture containing equal parts of anhydrous copper sulfate and pure dry sand to the depth of about 5 cm., packing loosely, and cover the upper surface with a film of asbestos. On this are placed from 2 to 5 grams of the sample, the mass extracted for 5 hours with anhydrous ether, then removed and ground to fine powder with pure

sand in a mortar. The mixture is placed in the extraction tube, the mortar washed free from all matters with ether, the washings being added to the tube, and the extraction is continued for 10 hours. The fat so obtained is dried at 100° to constant weight.

*Total Nitrogen.*—This is determined by the Kjeldahl-Gunning method, using 2 grams of the sample. The percentage, multiplied by 6.25, gives the nitrogen compounds.

*Ash.*—The dry residue from the water determination may be taken for the ash. If the cheese be rich, the asbestos will be saturated therewith. This mass may be ignited carefully, and the fat allowed to burn off, the asbestos acting as a wick. No extra heating should be applied during the operation, as there is danger of spurting. When the flame has died out, the burning may be completed in a muffle at low redness. When desired, the salt may be determined in the ash by titration with silver nitrate and potassium chromate.

*Provisional Method for the Determination of the Acidity in Cheese.*—Water at a temperature of 40° is added to 10 grams of finely divided cheese until the volume equals 105 c.c., agitated vigorously, and filtered. Portions of 25 c.c. of the filtrate corresponding to 2.5 grams of the cheese are titrated with decinormal solution of sodium hydroxid, using phenolphthalein as indicator. The amount of acid is expressed as lactic acid.

The above processes may be advantageously modified in some respects. The determination of water may be made by the extraction of the cheese with alcohol and ether and drying of the alcohol-ether extract and fat-free solids separately. A. W. Blyth recommends this method as more accurate and less tedious than the direct drying. In the determination of ash, it will be better to extract the charred mass with water and proceed as described in the determination of the ash of milk.

The fat extracted by ether may be examined for other than butter-fat by the distillation method in the usual way. When the composition of the fat is alone desired, it may often be extracted by simpler methods. T. M. Pearmain and C. G. Moor recommend that 50 grams be chopped fine and tied up in a muslin bag, which is placed in a water-bath. When the water is heated, the fat will generally run out clear. If not clear, it can be filtered through paper.

O. Henzold suggests the following: 300 grams of the powdered cheese are agitated in a wide-neck flask with 700 c.c. of 5 per cent. solution of potassium hydroxid previously warmed to 20°. In about 10 minutes the cheese dissolves, the fat floats, and by cautious shaking may be collected in lumps. The liquid is diluted, the fat removed, washed in very cold water, kneaded as dry as possible, melted, and filtered. It is claimed that the fat is not altered in composition by the process.

The fat of cheese may be estimated by the centrifugal method, as follows:

About 3 grams of the mixed cheese in small fragments are weighed and transferred to the bottle, the last portions being washed in with the aid of water. A few drops of ammonium hydroxid are added, and sufficient water to make the liquid about 15 c.c. The liquid is warmed with occasional shaking until the cheese is well disintegrated, and then treated as a sample of milk. The percentage of fat is found by multiplying the percentage reading by 15.45 and dividing by the number of grams of cheese taken for analysis.

W. A. Chattaway, T. M. Pearmain, and C. G. Moor use the following modification: 2 grams of the cheese are placed in a small dish and heated on the water-bath with 30 c.c. of concentrated hydrochloric acid until a dark, purplish-colored solution is produced. The mixture is now poured into the test bottle, portions of solution remaining in the dish rinsed

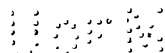
with the hydrochloric acid fusel-oil mixture into the bottle, and, finally, enough strong hot acid added to fill the bottle up to the mark. It is then whirled for about a minute. The difficulty in this method is to get all the fat into the bottle. It is best to weigh the cheese in the bottle.

Bondzynski applies the Werner-Schmid method to the determination of fat in cheese, as follows: A weighed quantity of the finely-shredded cheese is placed in the tube and decomposed with 20 c.c. hydrochloric acid of specific gravity 1.1, containing about 19 per cent. HCl. On cautiously warming over wire gauze, the melted fat rises to the surface. After cooling, 30 c.c. of ether are added and the tube warmed very gently until the acid and ethereal solution of fat separate sharply. Centrifugal force helps this, but is not essential. After the volume of ether has been read off, 20 c.c. are pipetted off into a weighed Erlenmeyer flask. From this, the quantity of fat in the entire solution may be calculated.

*Lactose*.—This may be estimated by boiling the finely divided cheese with water, filtering, and determining the reducing power of the filtrate on Fehling's solution.

*Determination of Protein Nitrogen* (Stutzer's Method).—0.7 to 0.8 gram of the cheese are placed in a beaker, heated to boiling, 2 or 3 c.c. of saturated alum solution added to decompose alkaline phosphate, then copper hydroxid mixture (see page 46) containing about 0.5 gram of the hydroxid, and stirred in thoroughly; when cold, the mass is filtered, washed with cold water, and, without removing the precipitate from the filter, the nitrogen determined by the Kjeldahl-Gunning method. Before distillation, sufficient potassium sulfid solution must be added to precipitate the copper.

*Ammonium Compounds*.—About 5 grams of cheese are rubbed up in a mortar with water, transferred to a filter, and washed with a liter of cold water. The filtrate is concentrated by boiling (if alkaline, it must be neutralized before heating),



barium carbonate added, the liquid distilled, and the ammonium hydroxid in the distillate estimated by titration with standard acid.

According to Stutzer, magnesia or magnesium carbonate (the latter usually contains some magnesia) should not be used to free the ammonia, as some of the amido-compounds may be decomposed.

*Amido-compounds.*—The nitrogen as amido-compounds is estimated by subtracting from the figure for total nitrogen the sum of the proteid and ammoniacal nitrogen. If nitrates are present, the nitrogen as such should also be determined and subtracted.

Van Ketel and Antusch propose the following methods for estimating the nitrogen compounds :

*Ammonium Compounds.*—The sample, powdered with the addition of sand, is distilled with water and barium carbonate, and the distillate received in a measured quantity of standard sulfuric acid, and, after boiling, the excess of acid is neutralized with standard sodium hydroxid, using rosolic acid as indicator.

*Amido-compounds.*—These are estimated by macerating the powdered cheese in water for 15 hours at the ordinary temperature. After adding a little dilute sulfuric acid (1 : 4), the proteids and peptones are precipitated by phosphotungstic acid. The precipitate is filtered off and washed with water containing a little sulfuric acid. The filtrate is made up to a definite bulk, and the nitrogen is determined in an aliquot portion of the liquid by the Kjeldahl-Gunning process, allowance being made for the nitrogen existing as ammonium.

*Peptones and Albumoses.*—These are determined jointly by boiling the powdered cheese (mixed with sand as before) with water and filtering from the undissolved casein and albumin. In an aliquot portion of the filtrate the peptones and albumoses are precipitated by adding dilute sulfuric acid and

phosphotungstic acid. After washing with acidulated water the nitrogen in the precipitate is determined by the Kjeldahl-Gunning process.

The total nitrogen of the cheese is also determined, and after allowing for the nitrogen existing as other forms, the balance is calculated to casein.

*Poisonous Metals.*—Lead chromate has been found in the rind of cheese, and finely divided lead in a number of Canadian cheeses. In England zinc sulfate has been employed under the name of cheese spice to prevent the heading and cracking. Arsenic has also been found; it may be detected by Reinsch's test. Lead, zinc, and chromium may be detected by ashing a portion of the sample in a porcelain crucible and proceeding as on page 68.

#### ANALYSES OF VARIOUS CHEESES

(Reports by W. A. Chattaway, T. M. Pearmain, and C. G. Moor)

NAME.	WATER.	ASH.	REICHERT-MEISSL		
			FAT.	NUMBER.	N.
Cheddar, . . . . .	33.0	4.3	29.5	24.2	4.31
Gorgonzola, . . . . .	40.3	5.3	26.1	22.1	4.36
Dutch, . . . . .	41.8	6.3	10.6	27.0	5.11
Gruyère, . . . . .	28.2	4.7	28.6	30.0	4.93
Stilton, . . . . .	19.4	2.6	42.2	29.0	4.73
Cheshire, . . . . .	37.8	4.2	31.3	31.6	4.03
Gloucester, . . . . .	33.1	5.0	23.5	31.4	4.99
Camembert, . . . . .	47.9	4.7	41.9	31.0	3.83
Parmesan, . . . . .	32.5	6.2	17.1	28.0	6.86
Roquefort, . . . . .	29.6	6.7	30.3	36.8	4.45
Double Cream, . . . . .	57.6	3.4	39.3	31.2	3.14
Filled (United States),	30.6	3.6	27.7	3.0	4.84

The common American cheese is known as Cheddar. According to L. L. Van Slyke, this has, when ripe, about the following average composition:

Water, . . . . .	31.50	per cent.
Fat, . . . . .	37.00	"
Proteids, . . . . .	26.25	"
Ash, sugar, etc., . . . . .	5.25	"

## FERMENTED MILK PRODUCTS

The usual fermentation of milk is the conversion of the lactose into lactic acid, but by special methods other changes may be substituted. These modified fermentations are of rather ancient origin, and being produced by mixture of organisms, the products are complex and irregular. The proteids are more or less changed into proteoses and peptones.

*Kumiss* is milk which has undergone alcoholic fermentation. The inhabitants of the steppes of Russia prepare it from mare's milk. When cow's milk is used, cane-sugar must be added. It is often made by adding cane-sugar and yeast to skim-milk.

P. Vieth gives the following analyses of kumiss at successive stages of fermentation :

## KUMISS FROM COW'S MILK

	ONE DAY.	ONE WEEK.	ONE MONTH.	THREE MONTHS.
Alcohol, . . . . .	1.1	0.9	1.0	1.1
Solids, . . . . .	11.3	8.9	8.6	8.5
Fat, . . . . .	1.6	1.4	1.5	1.5
Casein, . . . . .	2.0	2.0	1.9	1.7
Albumin, . . . . .	0.3	0.2	0.2	0.1
Sugar, . . . . .	6.1	3.1	2.2	1.7
Lactic acid, . . . . .	0.2	0.9	1.3	1.9
Lactoproteid and peptone, . . . . .	0.3	0.5	0.7	0.9
Soluble ash, . . . . .	0.1	0.2	0.2	0.2
Insoluble ash, . . . . .	0.4	0.3	0.3	0.3

The item "lactoproteid and peptone" refers to the substances precipitated by tannin after removal of the casein and albumin.

## KUMISS FROM MARE'S MILK

AT THE END OF:	ALCOHOL.	FAT.	NITROGENOUS MATTERS.	LACTIC ACID.	SUGAR.	ASH.
1 day, . . . . .	2.47	1.08	2.25	0.64	2.21	0.36
8 days, . . . . .	2.70	1.13	2.00	1.16	0.69	0.37
22 " . . . . .	2.84	1.27	1.97	1.26	0.51	0.36



*Kefyr*.—This is usually made from cow's milk. It has been used in the Caucasus for centuries. For its preparation a peculiar ferment is used, which is contained in the kefyf grains. These are first soaked in water, by which they are caused to swell, and are rendered more active and then added to the milk. If taken out of the milk and dried, the grains may be used repeatedly.

The following are analyses of kefyf:

	KÖNIG.	HAMMARSTEN.
Alcohol, . . . . .	0.75	0.72
Fat, . . . . .	1.44	3.08
Casein, . . . . .	2.88	2.94
Albumin, . . . . .	0.36	0.18
Hemialbumose, . . . . .	0.26	0.07
Peptone, . . . . .	0.04	
Sugar, . . . . .	2.41	2.68
Lactic Acid, . . . . .	1.02	0.73
Ash, . . . . .	0.68	0.71

According to König, good kefyf will not contain more than 1 per cent. of lactic acid.

*Analytic Methods*.—Fixed solids and ash are determined by evaporations of a weighed amount in a platinum basin as described on page 36. Acidity is determined by filtration with  $\frac{N}{10}$  alkali, using phenolphthalein or methyl-orange as an indicator. The amount of acidity is expressed in terms of lactic acid. The Kjeldahl-Gunning method will give the total nitrogen. For further examination of the nitrogenous bodies, the methods given on pages 245 and 246 may be applied. Total reducing sugars may be estimated as given on page 116. If sucrose and common yeast have been added, the fermented material will be likely to contain invert-sugar, with unchanged lactose and sucrose, and the method of examination of sweetened condensed milk may be applicable. Fat can, probably in all cases, be determined with sufficient accuracy by the L-B. process. If it be desired to make polarimetric readings, the liquid should be clarified with acid mercuric nitrate solu-

tion (page 213), as some partly hydolyzed proteids which have rotatory power may not be precipitated by other reagents. The determination of alcohol accurately is difficult, as the quantity is usually small. The cautious distillation of a considerable volume of the material previously neutralized with a little sodium hydroxid will yield a distillate in which alcohol may be determined by specific gravity.

Preservatives are not likely to be used, since they would interfere with the fermentation, but attempts may be made to secure better keeping by adding some preservative after the fermentation has occurred. In some cases, therefore, tests for boric acid, formaldehyde, and salicylic acid should be made, as these will be most likely to be used.

## NON-ALCOHOLIC BEVERAGES

## TEA

Tea is the prepared leaf of several species of *Thea*. Black and green tea are derived from the same plant, the difference being due to the preparation. The quality of tea depends



FIG. 46.

*a*, Flowery pekoe; *b*, orange pekoe; *c*, pekoe; *d*, souchong 1st; *e*, souchong 2d; *f*, congou; *a* and *b* (mixed), pekoe; *a*, *b*, *c*, *d*, *e* (mixed), pekoe souchong.

much upon the age of the leaf and the time of picking. Many pickings are made in a season, the first being of the finer quality. The above figure, due to Money,<sup>28</sup> indicates the leaves that constitute the different kinds of tea, classified according to age.

*Black tea* is prepared by exposing the leaves to the sun until they have withered. They are then rolled and again set aside, usually in the sun, covered with a white cloth until fermentation takes place. They are then exposed in a thin layer until they have become quite dark, and are finally dried by heat.

Green tea undergoes no fermentation. In Japan, the leaves are steamed until soft, rolled, and dried; in China, they are heated in pans.

In addition to tannin and the usual plant constituents, tea contains a notable proportion of caffeine. In a given variety of tea, the proportion of caffeine usually, but not always, bears some relation to the quality, and so does the soluble ash and water-extract.

*Caffein (thein)*, trimethylxanthin, has been found in tea, coffee, maté (Paraguay tea), guarana, and kola. When slowly crystallized from its solution in chloroform or water, it forms light, silky, flexible needles. These are said to contain one molecule of water, but the proportion actually found by experiment corresponds to rather less, owing probably to loss by efflorescence. On heating to  $100^{\circ}$  the alkaloid becomes anhydrous. If the heating be long continued, a little caffeine is volatilized, but it does not volatilize with steam. It melts at  $231-233^{\circ}$ , and at  $384^{\circ}$  boils with partial decomposition. It is slightly soluble in cold water, but dissolves readily in hot, giving a bitter solution. It is somewhat soluble in rectified spirit, less so in absolute alcohol, only sparingly in cold ether, nearly insoluble in petroleum spirit, and freely soluble in chloroform and benzene. It is decomposed by heating with dilute solution of sodium hydroxid, barium hydroxid, or calcium hydroxid.

The following analyses by Kozai indicate the difference in composition between green and black Japan teas. The figures represent percentage on the dry material:

	ORIGINAL LEAVES.	GREEN TEA.	BLACK TEA.
Crude fiber, . . . . .	10.44	10.06	10.07
“ protein, . . . . .	37.33	37.43	38.90
Ether extract, . . . . .	6.49	5.52	5.82
Other nitrogen-free extract, . . . . .	27.86	31.43	35.39
Ash, . . . . .	4.97	4.92	4.93
Caffeine, . . . . .	3.30	3.20	3.30
Tannin, . . . . .	12.91	10.64	4.89
Water-extract, . . . . .	50.97	53.74	47.23
Nitrogen, total, . . . . .	5.97	5.90	6.22
“ of albuminoid, . . . . .	4.11	3.94	4.11
“ of caffeine, . . . . .	0.96	0.93	0.96
“ of amido-compounds, . . . . .	0.91	1.13	1.16

The proportion of tannin found in black tea is only about one-half that of the green tea.

Comparing the same varieties of tea, it will be seen that the commercial value is proportional to the percentage of soluble ash, extract, tannin, and caffeine.

Indian teas. Results from a great number of examinations :

Moisture, . . . . .	5.83 to 6.32 per cent.
Insoluble leaf, . . . . .	47.12 “ 55.87 “
Extract, . . . . .	37.80 “ 40.35 “
Tannin, . . . . .	13.04 “ 18.87 “
Caffeine, . . . . .	1.88 “ 3.24 “
Ash, total, . . . . .	5.05 “ 6.02 “
“ soluble in water, . . . . .	3.12 “ 4.28 “
“ insoluble in acid, . . . . .	0.12 “ 0.30 “

It is probable that the proportion of caffeine in the above analyses is slightly underestimated. The determination was made by treating the watery extract with magnesia, evaporating to dryness, and extracting with ether.

As is evident from the proportion of tannin noted above, Indian teas are much more astringent than Japan or China teas.

The tea-leaf is ovate-lanceolate with short stem not sharply distinguished from the blade. The distal two-thirds of the leaf is marked by serrations with slightly curved spines. At the insertion of these spines the leaf tissue is thickened. This structure is wanting in young leaf buds (flowery pekoe). The

## COMPOSITION OF TEAS (BATTERSHALL).

	FORMOSA OLOONG, CHOICE, FIRST CROP.	FORMOSA SUPERIOR CHOICE, FIRST CROP.	CONGOU, CHOICE, EST.	CONGOU, COMMON.	FIRST YOUNG HYSON, REGULAR MOYUNE.	THIRD YOUNG HYSON, PLAIN DRAW.	CHOICE GUN- POWDER.	UNCOL- ORED JAPAN, CHOICE, EST. FIRST PICKING.	COLORED JAPAN, GOOD, MEDIUM, FIRST PICKING.	JAPAN JUST, UNCOL- ORED COMMON.
	70 cts.	28 cts.	65 to 70 cts.	14 cts.	28 to 30 cts.	14 cts.	35 cts.	30 cts.	22 cts.	6 cts.
Price per pound wholesale, . . .										
Ash, total, . . . . .	p. c. 6.5	p. c. 5.9	p. c. 6.2	p. c. 6.5	p. c. 6.2	p. c. 6.2	p. c. 5.7	p. c. 5.4	p. c. 6.0	p. c. 6.0
“ soluble in water, . .	3.6	2.8	3.5	2.8	3.6	3.3	3.2	3.4	2.8	2.7
“ insoluble in acid, . .	0.8	0.9	0.5	1.0	0.6	0.5	0.5	0.4	0.7	1.4
Extract, . . . . .	42.0	37.4	34.6	26.2	40.6	30.4	39.6	39.2	36.4	32.8
Insoluble leaf, . . . . .	54.9	59.5	60.7	68.7	55.5	61.9	56.7	56.8	57.1	60.0
Tannin, . . . . .	18.6	16.3	14.8	12.2	18.0	16.9	20.0	21.9	18.2	17.7
Caffein, . . . . .	3.4	2.2	3.2	2.3	2.2	1.0	1.7	1.5	1.6	2.4

venation is a midrib running to the extreme end of the leaf with frequent lateral nearly opposite branchings anastomosing near the edge and sending off secondary branches to the extreme edge. The apex of the tea leaf is often distinctly notched, whereas most other leaves are pointed.

The stomata and hairs are fairly characteristic ; the annexed figure is from J. Moeller's work.

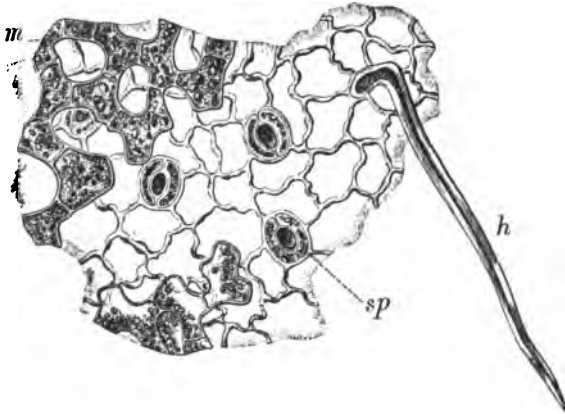


FIG. 47.

*sp*, Stomata; *h*, hair; *m*, cells containing chlorophyl. ( $\times 160$ .)

**Adulteration.**—The substitution of inferior grades of tea for those of finer aroma and strength is the common adulteration of tea. Other forms are : additions, such as sand, exhausted leaves, foreign leaves, and materials to increase astringency, especially catechu. Green tea is often colored or “faced” with Prussian blue, indigo, or turmeric, and black tea with graphite. *Lie tea* is an imitation made of dust and sweepings of tea or other leaves along with mineral matter of various kinds and held together by means of starch or gum. It is readily detected by the addition of hot water, when the mass breaks down into the fragments of which it is composed.

The following analyses of spurious teas, received from the United States Consuls at Canton and Nagasaki (Japan), were made by J. B. Battershall : <sup>29</sup>

	1.	2.	3.	4.
Total ash, . . . . .	8.62	8.90	7.95	12.58
Ash insoluble in water, . .	7.98	6.04	4.95	8.74
Ash soluble in water, . . .	0.64	1.86	3.00	3.84
Ash insoluble in acid, . . .	3.92	3.18	1.88	6.60
Extract, . . . . .	7.73	14.00	12.76	22.10
Gum, . . . . .	10.67	7.30	11.00	11.40
Insoluble leaf, . . . . .	70.60	70.55	67.00	60.10
Tannin, . . . . .	3.13	8.01	14.50	15.64
Caffein, . . . . .	0.58	none	0.16	0.12

1. Partially exhausted and refired tea leaves, known as "*Ching Suey*" (clear water), which name doubtless has reference to the weakness of a beverage prepared from the article.

2. "Lie tea," made from Wampan leaves.

3. A mixture of 10 per cent. green tea and 90 per cent. "lie tea," sometimes sold as "Imperial" or "Gunpowder" tea.

4. "Scented caper tea," consisting of tea dust made up into little shot-like pellets by means of "Congou paste" (*i. e.*, boiled rice).

#### ANALYTIC METHODS.

*Water*.—This is determined as on page 36. A slight amount of caffein may be lost in the drying and counted as water, but the error so introduced is negligible.

*Ash*.—Soluble ash and alkalinity of soluble ash. (See page 48.)

*Extract*.—2 grams of the finely powdered tea are boiled for an hour in a flask provided with a reflux condenser. The liquid is decanted and the residue boiled for a short time with successive portions of 50 c.c. of water until this is no longer colored. The solutions are mixed, heated, filtered through a tared filter, to which the insoluble leaf is also transferred. After washing with boiling water, the filter and



contents are dried to constant weight. The extract is determined by difference, or, if desired, the filtrate is made up to a definite volume, and an aliquot portion evaporated and dried at 100° and weighed.

*Nitrogen*.—The total nitrogen is determined by the method described on page 41. Albuminoid nitrogen is determined by Stutzer's method (page 46).

*Caffein*.—This is best determined by A. H. Allen's method: 6 grams of the finely powdered tea and 600 c.c. of water are boiled under a reflux condenser for six or eight hours; 4 grams of lead acetate in powder are then added and the liquid again boiled for ten minutes. If, on removing the source of heat, the precipitate does not curdle and settle readily, leaving the liquor colorless or nearly so, a further addition of lead acetate must be made and the boiling repeated. When clarification is effected, the liquid is passed through a dry filter, 500 c.c. of the filtrate (5 grams of the tea) are evaporated to about 50 c.c., and a little disodium hydrogen phosphate is added to precipitate the remaining lead. The liquid is filtered, the precipitate washed, and the filtrate further concentrated to about 40 c.c., when the caffein is extracted by at least four agitations with chloroform. The separated chloroform solutions are mixed, and distilled in a tared flask immersed in boiling water. While the flask is still hot the last traces of chloroform are removed by a current of air, and the residual alkaloid is weighed.

Determinations of caffein based upon the treatment of the leaves with boiling lime water or other alkali are valueless, as the alkaloid is decomposed by such treatment. The process of Paul and Cownley, by which the leaves are treated with magnesia and the dried mixture exhausted by alcohol, has been shown to furnish results below the truth.

The following volumetric method, due to H. Gomberg, has been reported upon favorably by E. F. Ladd:

A weighed quantity of the tea is boiled with water as above, the solution made up to a known volume, and filtered. An aliquot portion of the filtrate is treated with lead subacetate so long as a precipitate is formed. After standing, the precipitate is filtered off, the excess of lead carefully removed by hydrogen sulfid, the filtrate from the lead sulfid boiled to remove hydrogen sulfid, and divided into two equal parts. One portion is acidified with sulfuric or hydrochloric acid and excess of decinormal iodine solution added; after standing 5 to 10 minutes it is filtered and the filtrate titrated with decinormal thiosulfate solution. If, in the other portion, potassium iodide-iodine solution (page 35) produces a precipitate, a correction is necessary. 1 c.c. of decinormal thiosulfate corresponds to 0.00485 gram of caffeine.

*Facing.*—The coloring-matter used in facing is usually present in minute amount, and is best detected by the microscope, the leaf being examined by reflected light. A good plan is to shake some of the leaves with water, allow the suspended matter to settle, and examine the sediment by the microscope and chemically. Prussian blue may be distinguished from indigo by the fact that the color of the former is discharged by addition of sodium hydroxid. Indigo forms a deep blue solution with sulfuric acid. Turmeric is detected as noted under "Mace." Graphite may be detected by examination under the microscope.

*Added Mineral Matter.*—Any considerable addition of mineral matter will be shown by the increased proportion of ash, which usually ranges from 5 to 6.5 per cent., and only in exceptional cases rises to 7.5 per cent. Magnetic iron oxid and particles of iron have been found in tea, and may be readily separated from it by the magnet. Sand and powdered brick have also been found. The former may be accidental.

*Exhausted Tea Leaves.*—The detection of admixture of moderate proportion of added tea leaves is difficult. Con-

siderable addition will be indicated by the decreased proportion of extract and caffen, and especially of soluble ash and its alkalinity. The soluble ash of pure tea is from 2.5 to 4 per cent., and is usually over 3 per cent., whereas that of exhausted tea is generally not over 0.8 per cent. The alkalinity of the soluble ash expressed as potassium oxid is from 1.25 to 2 per cent. (calculated on the dry tea). In exhausted tea the alkalinity is likely to be less than 0.3 per cent.

The soluble ash is best calculated to percentage of total ash. The interference of sand may be eliminated by calculating the proportion of ash soluble in water to that soluble in acid. Wigner obtained the following average results from the examination of 67 samples of tea :

Siliceous matter, . . . . .	7.96 per cent.
Soluble in acid, . . . . .	37.54 "
" " water, . . . . .	54.50 "
Alkalinity of soluble ash, 25.09 per cent.	

Excluding the portion insoluble in acid, the figures become :

Soluble in water, . . . . .	59.21 per cent.
Alkalinity of soluble ash, . . . . .	27.26 "

A proportion of soluble ash to total ash less than 40 per cent. (45 per cent., excluding siliceous matter) gives rise to suspicion of adulteration with exhausted leaves.

The minimum proportion of extract yielded by pure tea is, according to the standard fixed by the Society of Public Analysts in 1874, not less than 30 per cent. The proportion usually found much exceeds this figure, but congou may contain less. The proportion of caffen found by different observers ranges from 1.8 to 4 per cent., the lower proportions being found in Japan teas.

Exhausted leaves have in some instances been found to be partly unrolled or much frayed and broken, and more posi-

tive indications might be had by the examination of selected leaves of suspicious appearance.

*Foreign Astringents.*—Catechu is sometimes added, especially to "lie" or "caper" tea, or to mask the presence of exhausted leaves. It may be detected by Hager's test: About a gram of the sample is boiled with water, the extract treated with excess of lead monoxid, and filtered. A solution of silver nitrate is added to clear the filtrate; in the presence of catechu, a yellow flocculent precipitate, which rapidly becomes dark, is formed. Pure tea gives only a slight grayish precipitate of silver. A. H. Allen recommends the following process, which should be applied to the suspected tea, side by side with a genuine sample: 1 gram of the pure tea, and an equal weight of the suspected sample, are infused in separate portions of 100 c.c. each of boiling water, and the strained liquid precipitated while boiling with a slight excess of neutral lead acetate. 20 c.c. of the filtrate from the pure tea (which should be colorless), when cautiously heated and treated with a few drops of silver nitrate solution, avoiding excess, gives only a very slight grayish cloud or precipitate of reduced silver; but the same tea containing 2 per cent. of added catechu gives a copious brownish precipitate, the liquid acquiring a distinctly yellowish tinge. With a somewhat larger proportion of catechu, the filtrate from the lead precipitate gives a bright green color on adding one drop of dilute ferric chlorid, while the solution from pure tea gives only a slight reddish color, due to the presence of acetate. On allowing the liquid to stand, the adulterated tea gives a precipitate of a grayish or olive-green color, the pure tea undergoing no change.

*Foreign Leaves.*—A small proportion of foreign leaves, such as those of the rose, jasmine, and orange, are sometimes added to impart bouquet, but these are usually removed before packing. Other foreign leaves, especially the sloe, wil-

low, elder, *Chloranthus inconspicuus*, *Camellia sasanqua*, and *Eurya chinensis*, have been added in considerable quantity, but the practice, so far as concerns the tea shipped to the United States, seems to be less common than formerly. The detection of such additions is best made by the appearance of the leaf and the microscopic examination, but a few chemical tests have been proposed which may be of some assistance. A. W. Blyth proposes to utilize the presence of manganese, which is a constant constituent of the ash of tea. The suspected leaf is ashed and the ash treated on fused platinum foil with potassium nitrate and carbonate. The distinct green color due to a manganate is readily recognized. Allen has applied the test to various leaves and found manganese to be present in the following: Species of *Thea* (tea), *Camellia sasanqua*, *C. japonica*, coffee, beech, blackberry, and sycamore. Manganese was absent from the leaves of the hawthorn, ash, raspberry, cherry, plum, and rose, and only faint traces were detected in the leaves of the *Ilex paraguayensis*, elm, birch, lime, sloe, elder, willow herb, and willow. Blyth has also proposed the following test, depending upon the isolation of caffeine and recognition by its crystalline form under the microscope: The leaf or fragment is boiled for a minute in a watch-glass with a very little water, an equal bulk of calcined magnesia is added, and the whole heated to boiling and rapidly evaporated to a large-sized drop. This drop is transferred to a subliming cell, and if, after heating to about  $110^{\circ}$ , no crystalline sublimate of caffeine is obtained, the leaf cannot be a tea leaf. If, however, a sublimate of caffeine is obtained, it is not conclusive evidence, since other plants contain the alkaloid.

More satisfactory results are obtained by the examination of the shape and venation of the leaf. The sample should be softened by soaking in hot water, carefully unrolled, transferred to a microscope slide, and examined with a hand lens.

Such examination will usually be sufficient, but in doubtful cases it may be necessary to use higher powers. (See plates in Appendix.)

## COFFEE

COFFEE is the seed of species of *Coffea*, especially *C. arabica* L., cultivated in tropical countries. The fruit usually consists of two seeds surrounded by a pulp, which is removed by fermenting and washing. The membranous pericarp removed by machinery is sometimes roasted and used as a substitute for coffee.

The following are the more important constituents of raw coffee: An essential oil, fat, caffetannates, caffein, and caffearin. The essential oil has been little studied. The fat of coffee is soluble in alcohol, but its composition is not yet clearly ascertained.

Caffetannic acid may be obtained by diluting the alcoholic infusion of coffee with water, filtering from the precipitated fatty matter, and adding lead acetate to the boiling filtrate. On decomposing the washed filtrate with hydrogen sulfid the acid is obtained. It is crystalline, astringent, soluble in water, less soluble in alcohol, and very sparingly in ether. It gives a dark green coloration with ferric chlorid, and does not precipitate gelatin.

Coffee contains a fairly constant proportion of caffein (see next page). According to Paladino, there is also present a narcotic alkaloid, which he calls caffearin. Paladino's results seem to be corroborated by those of Forster and Riechelmann, who found an alkaloid distinguished from caffein by the following characteristics: failure to respond to the murexid test, precipitability by picric acid, and insolubility in chloroform.

Roasted coffee contains a small amount of sugar, which, according to Spencer, consists largely of sucrose. It appears

to be absent from raw coffee and is derived from the decomposition of the glucosids (tannins).

The aroma of roasted coffee is due to *caffeol*, which may be separated by distilling with water, agitating the distillate with ether, and evaporating. It is an oily liquid, slightly soluble in hot water, but easily soluble in alcohol and ether. By fusion with caustic soda it yields sodium salicylate. The physiological effects of coffee are attributed to the *caffeol*, *cafein*, and *caffearin*.

The roasting of coffee results in a notable reduction of some of the constituents, especially the *cafein*, fat, and sugar. When properly conducted, the total loss in weight amounts to from 12 to 18 per cent., of which about 8 per cent. represents moisture. König gives the following figures, calculated as percentage of moisture-free material :

	RAW.	ROASTED.
Soluble in water, . . . . .	30.93	28.36
Total nitrogen, . . . . .	2.21	2.38
Caffein, . . . . .	1.33	1.42
Fat, . . . . .	14.91	16.14
Sugar, . . . . .	3.66	1.35
Fiber, . . . . .	31.24	25.07
Other nitrogen-free matter, . . . . .	34.55	39.84
Ash, . . . . .	3.92	3.87

Coffee is sometimes glazed with sugar before roasting. According to König, when so treated it retains much more moisture. According to Hilger and Juckenack, glazed coffee requires to be heated to a much higher temperature, which results in about double the usual loss of *cafein* and fat.

ADULTERATION.—Raw coffee is subject to less adulteration than roasted and especially ground coffee. Coffee beans differ considerably in size and quality according to their origin, and the inferior kinds are sometimes so treated as to give them the appearance of the better qualities.<sup>30</sup>

*West India coffee* is for the most part even-sized, pale and

yellowish, firm and heavy, with fine aroma, losing little weight by the roasting process.

*Brazil coffee* is larger, less solid, greenish or white, usually styled by the brokers "low" or "low middlings."

*Java coffee* is smaller, slightly elongated, pale in color, light and deficient in essential oil.

*Ceylon coffee* is of all descriptions, but the ordinary plantation products are even-colored, slightly canoe-shaped, strong in aroma and flavor, heavy, and permit of adulteration more than other kinds.

*Mocha coffee* is usually considered the best, but very little reaches the United States. Porto Rico coffee often is called Mocha. The grains of Mocha coffee are small and dark yellow.

*Java coffee*, when new, is pale yellow, and is then cheaper than when old and brown. This color is partly the effect of curing as well as the result of age.

The variation in the size of coffee beans is shown in the following table, due to Thorpe :

	NUMBER OF SEEDS CONTAINED IN A 50 C.C. MEASURE.
Fine brown Java, . . . . .	187
Fine Mysore, . . . . .	198
Fine Neilgherry, . . . . .	203
Costa Rica, . . . . .	203
Good ordinary Guatemala, . . . . .	207
Good Laguayra, . . . . .	210
Good average Santos, . . . . .	213
Fine long-berry Mocha, . . . . .	217
Good ordinary Java, . . . . .	223
Fine Ceylon plantation, . . . . .	225
Good average Rio, . . . . .	236
Medium plantation (Ceylon), . . . . .	238
Manila, . . . . .	248
Ordinary Mocha, . . . . .	270
West African, . . . . .	313

Java coffee, being of high price, has been imitated by coloring the cheaper grades with dyes or mineral pigments.

According to Waller, Java coffee is imitated by exposing



South American coffee to a high moist heat, by which the color is changed from green to brown.

Raw coffee is heavier than water. Pade gives the specific gravity of raw coffee berries at from 1.041 to 1.368. Damaged coffee that has been washed and partially roasted to improve the color may have a specific gravity less than 1. Roasted coffee has a specific gravity of from 0.500 to 0.635, but samples that have been made to take up much water by steaming and then coating with glycerol or sugar (see page 263) may possess a specific gravity appreciably higher (0.650 to 0.770). Implicit reliance should not be placed upon these figures, since over-roasted coffees may be heavier than water. The specific gravity of raw coffee may be determined by immersing the beans in strong brine and cautiously adding water until they remain suspended in the liquid. The specific gravity of the liquid is then determined as usual. In the case of roasted coffee the brine is replaced by petroleum spirit to which is gradually added ordinary petroleum.

Adulteration with exhausted coffee beans is reported by Roos. The samples examined yielded only 1 per cent. of ether extract.

*Facing.*—The following are reported to have been used as “facing” for coffee. Scheele’s green, chrome yellow, ochre, silesian blue, burnt umber, venetian red, charcoal, indigo, ultramarine blue, clay, gypsum. A blue color is also said to be produced by shaking the beans with finely powdered iron. The beans are sometimes polished by rotating in a cylinder with soapstone.

The examination for facing should be made with the microscope, and also by shaking with water and examining the sediment, as described under tea (page 258). Artificial colors may usually be detected by treating the beans with strong alcohol, evaporating to dryness, and testing the residue (see pages 77 and 79).

Imitation beans have frequently been sold for use in mixing with coffee. In some cases these are molded in close imitation of the true beans. The material used for the purpose is sometimes clay, but more frequently one or more of the following: Wheat flour, chicory, bran, rye, peas, and acorns. These are often mixed with molasses. Ferrous sulfate has also been found.

Most imitation coffee is heavier than water, but the readiest means of detection is by means of the microscope, the application of the iodine test for starch, and determination of the ash.

Many substances have been used as substitutes for coffee as well as for its adulteration; among these are chicory, Mogdad and Mussaenda coffee, roasted cereals and leguminous seeds, cocoa husks, and figs.

Coffee contains no starch, a constituent of many adulterants, such as cereals and acorns. It may be detected by Allen's method: The coffee is boiled for a few minutes with about ten parts of water. When the liquid has become perfectly cold, some dilute sulfuric acid is added, a strong solution of potassium permanganate is dropped in cautiously, with agitation, until the coloring-matter is nearly destroyed, when the liquid is strained or decanted from the insoluble matter and iodine added. A distinct reaction occurs in the presence of even 1 per cent. of starch. In identifying the starch granules with the microscope it is advisable to make a preliminary extraction of the sample with ether, and subsequently with alcohol.

*Chicory* is the root of the *Cichorium intybus* L. It is distinguished from coffee by the microscope. The cells of the parenchyma are large, smooth-walled, and regular. The milk ducts are branched and filled with a coarsely granular material. The body of the root contains long, pointed cells presenting a characteristic dotted appearance. (See Fig. 48.) Dandelion and other sweet roots present a somewhat similar

structure, but the ducts are scaliform, the cells larger, and milk vessels are absent. It contains no starch. Rimmington recommends the following method for the detection of chicory: The sample is boiled for a short time with water containing a little sodium carbonate; the solution is decanted and the residue treated with a solution of bleaching powder for several hours, when decolorization will be effected. The coffee will be found as a dark stratum at the bottom of the beaker and the chicory as a light stratum above it.

The following preliminary tests may be of value in the detection of adulteration. A small quantity of the ground material is sprinkled on cold water. Coffee will usually float, and impart very little color to the water. Chicory and most other additions sink, and the caramel contained in them dissolves quickly, forming a dark and usually turbid solution. Coffee grains are hard, whereas

chicory and some other adulterants, after maceration for some hours in water, are quite soft. At the end of this time, if the mixture be transferred to a piece of stretched cloth and rubbed with a pestle, the chicory will pass through.

The proportion of the adulterant which has been detected by the microscope or the preliminary tests just mentioned may often be determined with a fair degree of accuracy by chemi-

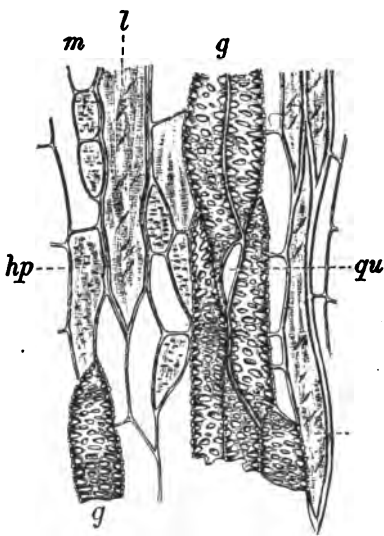


FIG. 48.

*g*, Vascular tissue; *hp*, parenchyma; *l*, fibers; *m*, medullary rays.

cal examination, especially by the determinations of fat, caffein, water extract, and ash.

The actual amount of coffee present may be determined by calculation from the caffein present. Paul and Cownley have shown that most of the published methods for determining caffein give results below the truth. They have proposed the following method, and recommend that it be carried out on the material dried at  $100^{\circ}$  in order to eliminate the error due to variable proportions of moisture and at the same time allow better grinding of the sample and better extraction: 5 grams of the finely powdered dry material are mixed in a mortar with 2 grams of ignited magnesia, the mixture thoroughly moistened with hot water, again triturated, dried at  $100^{\circ}$ , extracted with boiling alcohol, and the resultant liquid evaporated nearly to dryness, boiled with 50 c.c. of water, and treated with a few drops of dilute sulfuric acid. When cold, the liquid is filtered and repeatedly shaken with chloroform until exhausted. The chloroform solution is then agitated with a very dilute solution of sodium hydroxid, which removes a little coloring-matter. The chloroform is distilled off in a weighed flask and the residue weighed. The caffein so obtained may contain a small quantity of waxy or resinous matter and may be purified by solution in boiling water, filtration, and evaporation of the filtrate.

The greatest care should be taken that the treatment with alcohol and chloroform be continued until no more material is extracted. The complete extraction by alcohol is especially difficult, and for this reason it may be preferable to make the determinations as described under tea (page 257), employing 10 or 12 grams of the material. In the presence of chicory the extracted alkaloid is liable to be strongly colored, and Allen recommends that it be redissolved in water, a few drops of sodium hydroxid added, and the liquid again extracted with chloroform.

The proportion of caffen in various coffees, as determined by Paul and Cownley, was found to be fairly constant, the limits being usually from 1.2 to 1.29 per cent., or, in the case of Liberian coffee, 1.39 per cent. A proportion of 1.2 per cent. might be taken as a basis of calculation.

*Fat.*—The fat of coffee may be determined by extracting with petroleum spirit the material dried at 100°. According to Macfarlane, the petroleum spirit extract from previously dried coffee usually ranges from 10 to 12 per cent. Only one sample out of nearly fifty showed less than 10, and 12.5 per cent. was reached only in a few cases.

*Water-extract.*—Valuable indications are often furnished by the determination of the amount of water-extract, which is fairly uniform and little affected by the usual variations in extent of roasting. The determination is simplified by the observation of the specific gravity of the watery solution, as recommended by Graham, Stenhouse, and Campbell.<sup>81</sup> One part of the sample is treated with ten parts of water, the liquid heated to boiling, cooled to 15.5°, and the specific gravity taken. The following figures were obtained in this manner:

Mocha coffee, . . .	1008.0	Turnips, . . . . .	1021.4
Neilgherry coffee, .	1008.4	Dandelion, . . . . .	1021.9
Plantation Ceylon		Red beet, . . . . .	1022.1
coffee, . . . . .	1008.7	Marigold wurzel, . . . . .	1023.5
Native Ceylon cof-		Lupins, . . . . .	1005.7
fee, . . . . .	1009.0	Peas, . . . . .	1007.3
Java coffee, . . . .	1008.7	Beans, . . . . .	1008.4
Jamaica coffee, . . .	1008.8	Brown malt, . . . . .	1010.9
Costa Rica coffee . .	1009.0	Black " . . . . .	1021.2
" average, . . . . .	1008.7	Rye meal, . . . . .	1021.6
Chicory, . . . . .	1019.1 to 1023.6	Maize, . . . . .	1025.3
" average, . . . . .	1021.0	Bread raspings, . . . . .	1026.3
Parsnips, . . . . .	1014.3	Acorns, . . . . .	1007.3
Carrots, . . . . .	1017.1	Spent tan, . . . . .	1002.1

According to McGill, the specific gravity of the infusions of coffee and chicory are materially affected by the fineness of powder and the time occupied in heating the solution to boiling, and the duration of the boiling. The following process is

recommended: 10 grams of the dried, finely powdered sample are heated with 100 c.c. of distilled water in a flask provided with a reflux condenser. The heat is adjusted so that ebullition commences in 10 to 15 minutes, and the boiling continued for exactly one hour; the liquid is allowed to stand for 15 minutes, and then passed through a dry filter. The average specific gravity of the decoction from pure coffee was found to be 1009.86 at 17°, and that of chicory, 1028.21. The amount of coffee present in a mixture of coffee and chicory might be approximately calculated from the following formula, in which *C* is the percentage of coffee and *d* the observed specific gravity at 17°:

$$C = \frac{1028.21 - d}{0.1835}$$

J. Macfarlane has determined the water-extract by boiling with water the dried residue from the determination of fat (page 269) and redrying and weighing the residue. The water-extract is determined by difference. The following results were obtained:

Coffee (Santos, Mocha, and Java), . . . . .	20.4–22.4 per cent.
Chicory, . . . . .	77.7 “ “

Hehner has found highly roasted chicory to give a water-extract as low as 54.1 per cent. and a specific gravity of the 10 per cent. solution of 1019.

Cassal has found genuine coffee to give a water-extract as high as 29 per cent. More recently several observers have called attention to the fact that the proportion of water-soluble matter in commercial chicory may be markedly greater than that found in the above samples, examined years ago. This appears to be due, as pointed out by B. Dyer, to the less roasting to which it is subjected. The following results, due to Dyer, were obtained by boiling the sample with water, washing, drying, and weighing the insoluble residue, and

determining the soluble matters by difference. The moisture varied in extreme cases from 1 to 4 per cent., but the results were calculated as percentage of the dried material :

	INSOLUBLE IN WATER.	ETHER- EXTRACT.	NITRO- GEN.	TOTAL ASH.	ASH SOLUBLE IN WATER.	SAND.
Chicory "nibs" described as "medium roast," . .	22.40	2.57	1.53	4.63	2.50	0.70
Chicory "nibs" described as "dark roast," . . . .	50.30	2.43	1.67	4.70	2.99	0.30
Ground chicory, 9 samples,	21.50	1.90	1.23	5.33	1.60	0.77
	to 37.80	to 3.87	to 1.52	to 8.23	to 3.30	to 3.97

In eight out of the eleven samples the matter insoluble in water ranged from 21.50 to 23.50 per cent. One sample contained 35.50, one 37.80, and one 50.30 per cent.

Graham, Stenhouse, and Campbell have suggested the tinctorial power of the infusion as a means of determining adulterants in coffee. As a rule, the coloring power of chicory is about three times as great as that of coffee. The method may be useful in the detection of added caramel or of added sugar which has been caramelized in roasting. The infusion should be compared with that made from pure coffee.

The ash of coffee is usually 3.5 to 4.5 per cent., and rarely, if ever, 5 per cent. Of this, about 80 per cent. is soluble in water. It contains no silica, or, at most, mere traces, and is almost invariably white. A red ash usually indicates adulteration. A notable amount of potassium is present, but sodium may be present in small amount. Analyses by Ludwig indicate that the composition of coffee ash is subject to marked variation according to soil. Chicory contains about 6 per cent. of ash, of which only from 30 to 40 per cent. is soluble in water. It may contain several per cent. of silica and usually carries considerable admixed sand. Sodium is always present, often to a considerable extent.

The ash of cereals and leguminous seeds is usually less than that of coffee (see page 99).

The following table, due to König, gives some results obtained from the examination of various coffee adulterants :

	WATER.	NITRO- GENOUS MATTER.	ETHER- EX- TRACT.	SUGAR.	N-FREE MATTER.	FIBER.	ASH.	WATER- EXTRACT CALCU- LATED ON THE DRY MA- TERIAL.
Chicory, roasted, . . .	13.16	6.53	2.74	17.89	41.42	12.07	6.19	70.50
Figs, roasted, . . .	12.50	4.57	2.96	32.50	31.92	12.34	5.21	82.50
St. John's bread (Carob bean), . . .	5.35	8.93	3.65	69.83		10.15	2.09	63.71
Cereals (rye, etc.), . .	12.50	12.15	3.57	4.12	55.66	8.45	3.55	48.53
Malt, . . . . .	7.08	13.05	2.25	15.67	51.74	7.38	2.83	65.00
Mogdad coffee ( <i>Cas- sia occidentalis</i> ), . .	11.09	15.13	2.55	46.69		21.21	4.33	30.00
"Congo" coffee, raw, . . . . .	13.72	39.82	1.26	37.09		4.41	3.70	
"Congo" coffee, roasted, . . . . .	4.22	27.06	1.19	3.25	39.74	19.28	4.63	22.50
Acorns, shelled and roasted, . . . . .	12.50	6.78	4.35	69.27		5.02	2.07	28.88
Date stones ( <i>Phæ- nix dactylifera</i> ), . .	9.27	5.46	8.50	52.86		23.97	1.44	12.87
Fruit of wax palm, raw, . . . . .	9.37	6.54	10.57	1.67	25.48	44.31	2.06	13.41
Fruit of wax palm, roasted, . . . . .	3.76	6.99	14.06	1.25	33.25	38.45	2.24	14.03

A number of methods have been proposed for the determination of the caramel in coffee roasted with sugar. A method due to Hilger is as follows : 10 grams of the whole coffee are shaken for half an hour each time with three successive portions of 100 c.c. of a mixture of equal parts of water and 85 per cent. alcohol. The united solutions are made up to 500 c.c., filtered, the residue dried at 100°, weighed, and the ash determined and deducted. It is necessary to decant the liquid from the berries before filtering, since the extra time considerably increases the relative amount of ash in the extract, due to the more complete extraction of the constituents of the berry itself. Fresenius and Grünhut consider that the best results are had by deducting from the result a mean constant for the materials extracted from the coffee itself.



The following results were obtained. The roasting of the coffee without sugar was performed in the normal manner; *i. e.*, the loss on roasting was about 18 per cent. :

	SOLUBLE RESIDUE (LESS ASH).
Yellow Java, . . . . .	0.71
Green " . . . . .	0.62
Blue " . . . . .	1.39
Maracaibo, . . . . .	0.60
Average, . . . . .	0.83

	PERCENTAGE OF ASH-FREE SOLUBLE MATTER LESS 0.83.
Yellow Java roasted with 7½ per cent. of sugar, . . . . .	2.21
" " " " 9 " " . . . . .	2.83
Green " " " " 7½ " " . . . . .	2.06
" " " " 9 " " . . . . .	3.46
Blue " " " " 7½ " " . . . . .	2.55
" " " " 9 " " . . . . .	4.00
Maracaibo " " " " 7½ " " . . . . .	2.78
" " " " 9 " " . . . . .	3.39

*Coffee Extracts.*—Many attempts have been made to prepare a concentrated infusion of coffee, but the results have not been satisfactory. In most cases preservatives are necessary. Some preparations contain excessive proportions of sugar, and occasionally caffeine is added to enrich the mixture. C. G. Moor and M. Priest<sup>32</sup> give the following analyses of English preparations :

	TOTAL SOLIDS.	ASH.	NITROGEN.	CAFFEIN.
Coffee extract, . . . . .	39.9	4.25	0.96	1.98
" " . . . . .	27.9	0.95	0.15	0.47
" " with chicory, . . . . .	30.0	0.36	. . .	0.32
" " . . . . .	34.8	1.28	0.23	0.54
" " . . . . .	46.4	0.43	0.06	0.57
" " with chicory, . . . . .	37.6	0.36	. . .	0.02
" " . . . . .	50.6	0.55	0.41	0.56
" " with chicory, . . . . .	48.6	1.87	0.37	0.26
" " sugar, . . . . .	51.5	2.50	0.38	0.61
" " chicory, . . . . .	48.5	1.14	0.30	0.28

In the first sample caffeine has probably been added.

*Essence of Coffee.*—Coarsely broken cereals roasted with

molasses have sold under this title. The nature of the material may usually be determined by simple inspection. Of late years, the term "essence for coffee" has been substituted.

## CACAO AND CHOCOLATE

Cacao is prepared from the seeds of *Theobroma cacao* L. The fruit contains from 25 to 40 slightly flattened ovate seeds, 1.5 to 2.5 cm. long and 0.6 to 1.5 cm. broad, which are colorless when first removed from the pulp, but become yellow, red, or brown on exposure. They are dried in the sun, either at once or after being subjected to fermentation (brought about in some cases by burial), which removes the pulp and much of the acidity and bitterness.

Cacao seeds contain theobromin, caffein, fat, tannin, starch, gum, proteids, and tartrates. The taste and odor are due to volatile materials developed in roasting.

*Theobromin*, dimethylxanthin, crystallizes in colorless, minute, rhombic needles. One part is soluble in the following parts of solvents: cold water, 1600; boiling water, 148; cold alcohol, 4280; boiling alcohol, 400; cold ether, 1700; boiling ether, 600; boiling chloroform, 105. It is insoluble in petroleum spirit. It dissolves in acid and alkaline solutions, especially in ammonium hydroxid, and is completely extracted from alkaline solution by chloroform. When the solution in ammonium hydroxid is mixed with silver nitrate and heated for a considerable time, a silver compound is precipitated.

W. E. Kunze has examined the methods for the separation of the alkaloids, and found all defective. In estimating the alkaloids of cacao previous removal of the fat is not advisable, as some alkaloid is extracted. Kunze recommends the following process: The material is boiled for 30 minutes with normal sulfuric acid, filtered, and a large amount of a solu-

tion of sodium phosphomolybdate in nitric acid added. The precipitate, which usually settles rapidly, is removed by filtration after 24 hours, washed with dilute sulfuric acid, and at once decomposed by treatment with barium hydroxid solution, the excess of barium hydroxid being removed by carbon dioxid. The liquid and precipitate are evaporated to dryness and the residue extracted with boiling chloroform. The chloroform solution, on evaporation, leaves the alkaloids almost perfectly pure, and containing only a trace of ash.

Separation of the alkaloids may be effected by converting the theobromin into a silver compound. The mixture of alkaloids is dissolved in ammonium hydroxid, a considerable excess of nitrate is added, the solution boiled down to small bulk, and until all free ammonia is expelled. The crystalline precipitate is collected, washed with boiling water, ignited, and the metallic silver weighed. The process may be made volumetric by titrating the excess of silver in the filtrate by Volhard's method. In the latter case the alkaloids may be readily isolated from the precipitate and the filtrate (after titration), and tested as to their purity, identity, etc. The separation of caffen from theobromin by means of benzene is imperfect.<sup>33</sup>

The proportions of theobromin given by different observers differ greatly, owing in part to the methods employed. The average of the reported data is about 1.5 per cent. Kunze found by his method 1.2 per cent. total alkaloids. Weigmann obtained the following results :

	BEANS.	HUSKS.
Theobromin, per cent., . . . . .	1.26	0.50
Caffen, per cent., . . . . .	0.17	0.15

Sodium phosphomolybdate solution is prepared as follows : A warm solution of disodium hydrogen phosphate is acidulated with nitric acid and an excess of ammonium molybdate solution added. The precipitate is washed with water con-

taining nitric acid and dissolved in a hot solution of sodium carbonate. The liquid is evaporated to dryness, the residue ignited at a low red heat until all ammonium is volatilized, moistened with nitric acid, and again ignited. 1 gram of the product is dissolved in 10 c.c. of water and 1 c.c. of nitric acid (sp. gr. 1.42) added.

According to Stutzer, the nitrogenous constituents of cacao are of three types :

1. Non-proteids, not precipitated by copper hydroxid (theobromin, caffein, and amido-compounds).

2. Digestible albumin, insoluble in pure water in presence of copper hydroxid, but soluble when treated successively with acid gastric juice and alkaline pancreatic extract.

3. Insoluble and indigestible nitrogenous matter.

He gives analyses of three samples, showing the relative proportion of these forms :

Nitrogen as soluble compounds, including that of alkaloids, . . .	31.43	26.95	29.79
Nitrogen as digestible albumin, . .	33.34	40.61	22.62
Nitrogen as indigestible matter, . .	35.33	32.44	47.83
	<u>100.00</u>	<u>100.00</u>	<u>100.00</u>

*Fat.*—The so-called cacao-butter is a yellowish-white solid, of pleasant odor, melting between 28° and 30°. Further data in regard to it are given in connection with the fats.

*Cacao-red.*—This appears to be an oxidation product of the tannin. It does not exist as such in the cacao. It may be prepared from the aqueous or alcoholic decoction by precipitating with lead acetate and decomposing the washed precipitate with hydrogen sulfid. The colorless liquid so obtained becomes red on evaporation. Cacao-red is slightly soluble in cold water, much more so in hot.

*Gum.*—About 2 per cent. of gum is present. It is precipitated by alcohol from the watery extract of the fat-free cacao. It resembles gum arabic, but is dextrorotatory.

*Tartaric Acid.*—This has been found to be present to the extent of several per cent. Weigmann estimates it by neutralizing the aqueous extract with ammonium hydroxid, adding calcium chlorid, redissolving the precipitate in hydrochloric acid, and reprecipitating with sodium hydroxid. From 4.34 to 5.82 per cent. of tartaric acid were found in this way.

*Starch.*—The granules of cacao-starch are very small; their microscopic characters are given on page 95. Samples of cacao examined by E. E. Ewell contained from 5.78 to 15.13 per cent. of starch.

*Mineral Matter.*—The ash of cacao consists largely of phosphates with but little chlorids and carbonates. The amount of magnesium exceeds notably that of the calcium. The proportion of sodium is small, and traces of copper are usually present. The following are some analyses. The proportion of husk ranges from 8 to 15 per cent. :

ANALYSES BY J. BELL

	PER 100 OF CACAO.		PER 100 OF ASH.					
	Water.	Ash (on Dry Substance).	Soluble in Water.	Insol. in Acid.	Phosphoric Oxid.	Carbon Dioxid.	Potassium Oxid.	Ferrous Oxid.
Guayaquil nibs ( <i>i. e.</i> , husked), . .	5.06	3.63	56.3	None	49.4	0.69	23.4	0.21
Surinam nibs, . .	4.55	2.90	43.5	None	37.8	3.31	28.0	0.38
Grenada nibs, . .	5.71	2.82	48.6	None	39.2	2.92	27.6	0.15
Finest Trinidad nibs, . . . .	4.47	2.75	46.6	None	36.2	4.19	29.3	0.11
Finest Trinidad husks, . . . .	10.19	8.63	54.9	5.91	17.2	10.8	37.9	0.63

The important commercial cacao preparations are :

*Plain chocolate*, which consists of the roasted and husked

seeds, ground to a paste while quite hot and pressed into cakes. This is known in Europe as "cacao masse."

## ANALYSES BY H. WEIGMANN

	MOIS- TURE.	NITRO- GENOUS MATTER.	THEO- BROMIN.	FAT.	STARCH.	OTHER NITRO- GEN-FREE MATTER.	FIBER.	ASH.
Raw, unhusked,	7.93	14.19	1.49	45.57	5.85	17.07	4.78	4.61
Roasted, "	6.79	14.13	1.58	46.19	6.06	18.04	4.63	4.16
" husked (nibs), . . .	5.58	14.13	1.55	50.09	8.77	13.91	3.93	3.59
Cacao masse, (plain choco- late), . . . .	4.16	13.97	1.56	53.03	9.02	12.79	3.40	3.63
Husks (contained 4.06 per cent. sand), . . . .	11.73	13.95	0.73	4.66	43.29		16.02	10.71

*Sweet chocolate* is the mixture of the above with 50 per cent. or more of sugar, and flavoring materials, such as spices and vanilla.

*Cacao essence*, or *cacao powder*, is prepared by removing from the husked and roasted bean, by means of heat and pressure, a portion (usually about one-half) of the fat.

The so-called soluble "cocoas" are prepared by treating the above with ammonium hydroxid, sodium carbonate, or steam to destroy the cellular structure, to convert the proteids into more soluble modifications, but more especially to emulsify the fat so that it may not come to the surface when the decoction is made. The treatment with sodium carbonate is practised by the Dutch manufacturers. The term soluble in connection with such preparations is not justified, as is evident from the following analyses made by Stutzer :

I. Made from a mixture of Ariba, Machala, and Bahia cacao without the use of chemicals.

## II. Dutch cacao.

III and IV. German cacao prepared, in Stutzer's opinion, by the use of ammonium hydroxid.

	I.	II.	III.	IV.
Water, . . . . .	4.30	3.83	6.56	5.41
Fat, . . . . .	27.83	30.51	27.34	33.85
Fiber, . . . . .	3.36	37.48	39.99	36.06
Nitrogen-free extract, . . . . .	38.62			
Total nitrogenous substances (1), . . . . .	20.84	19.88	20.93	19.25
Ash (2), . . . . .	5.05	8.30	5.18	5.43
(1) Total nitrogen, . . . . .	3.68	3.30	3.95	3.57
Theobromin, . . . . .	1.92	1.73	1.98	1.80
Ammonia, . . . . .	0.06	0.03	0.46	0.33
Amido-compounds, . . . . .	1.43	1.25	0.31	1.11
Digestible albumin, . . . . .	10.25	7.68	10.50	7.81
Indigestible nitrogenous matters, . . . . .	7.18	9.19	7.68	8.00
Containing nitrogen, . . . . .	1.15	1.47	1.23	1.28
Proportion of total nitrogen indigestible, . . . . .	31.2	44.5	32.2	35.8
(2) Phosphoric oxid, . . . . .	1.85	2.52	2.14	2.05
" " soluble in water, . . . . .	1.43	0.50	0.74	0.77
Ash soluble in water, . . . . .	3.76	4.76	2.86	2.76

Stutzer considers that the addition of alkalies is unnecessary, since the best results may be had from the untreated bean, if the preparation and roasting be properly conducted.

ADULTERATIONS.—The finest grades of cacao are made from the cotyledons only. The husks are occasionally added to the cheaper grades of chocolate. On account of the large proportion of fat in cacao (usually about 50 per cent.), it is impossible to prepare from it a permanent powder unless a part of the fat be removed or a diluent such as starch or sugar be added. In many cases more than half of the fat is allowed to remain. The common adulterants of cacao powder are sugar, starches, and flours. The color of the diluted material may be improved by the addition of ferruginous mixture or artificial colors. Copper sulfate, potassium chromate, and nickel sulfate are said to have been added. Chocolate is often adulterated with ground peanuts, almond cake, and similar material. In some cases a portion of the fat is

removed and foreign fat substituted. Finely divided tin is stated to have been added in order to impart a metallic luster.

**ANALYTIC METHODS.**—A careful examination under the microscope should be made in order to determine the presence of husks, foreign starches, peanut, almond, or other additions. A determination of the ash, and of its solubility and alkalinity, should be made. The ash of pure cacao is white, and usually under 4 per cent., if prepared from the cotyledons only. A higher proportion may point to the presence of husks, added mineral matter, or the use of alkali in the manufacture. (See tables, pp. 278 and 279.) The moisture and fat should be determined as on pages 36 and 50. The extraction of the fat should be performed by means of petroleum spirit. The material extracted may be examined for foreign fats as described on page 183. In the case of cacao prepared by the use of alkali an appreciable amount of soap will be present, which will remain undissolved by the petroleum spirit. It may be separated by treating the residue with alcohol acidified with hydrochloric acid, evaporating to dryness, and shaking with water and ether. The fatty acids are recovered from the ether by evaporation.

The determination of the theobromin and caffein may be made as described on page 274. The determination of total nitrogen is easier. The following analyses by A. Bitteryst show the use of such determination :

		PERCENTAGE OF PROTEIDS.
Pure chocolate,		9.10
“ cacao,		17.57
Peanuts,		28.18
Peanut-cake,		46.90
Pure chocolate + 10 per cent. of peanuts,		12.53
“ “ + 10 “ peanut-cake,		15.70
“ cacao + 10 “ “		21.18

**Sugar.**—Exact determinations of sugar are difficult, but approximations quite sufficient for practical purposes may be made by the polarimeter. The gum introduces an error



ranging from 0.3 to 2.0 per cent. To avoid interference from starch, the solution must be made with cold water. E. E. Ewell has found that it is necessary to use about 40 c.c. of water for each gram of sample. The following process, described by Ewell,<sup>34</sup> is adapted to a polarimeter requiring a concentration of 26.048 grams: 13.024 grams of material are triturated with alcohol to a smooth paste, which is transferred to a 500 c.c. flask, diluted with 400 to 450 c.c. of water, and shaken occasionally during four hours; after which 10 c.c. of a saturated solution of lead acetate are added, the volume brought to 500 c.c., and allowed to stand for one hour, with occasional shaking. The solution is filtered and the polarimetric reading taken in a 4-decimeter tube. Under these conditions the reading is reduced to one-fifth, and if the instrument is graduated in ordinary sugar degrees the reading, multiplied by 5, will give results close enough, since there is, as noted above, an indefinite error from the gum in solution. Ewell prefers to allow for the volume of the precipitate, and has given a formula which, reduced to a simpler form than as he presents it, is:

Percentage of sugar =  $4.88 R + 0.0065 R^2$ ; R being the observed reading.

*Starch.*—This is determined by the method given on page 97, the sugar being first removed by cold water.

*Crude Fiber.*—This is determined as on page 46. Little reliance can be placed upon many published figures for this datum, on account of the differences in methods employed.

As a means of detecting the use of alkalies in the manufacture of cacao the following data may be determined: Total ash, water-soluble ash, total phosphate and that in the cold water solution, expressed as phosphoric oxid. The relative proportions of these constituents in the ash of normal cacao and of cacao treated with fixed alkalies and ammonia are given in the table on page 279. Additional evidence of the use of ammonia is obtained by distillation of the sample with

magnesia and determination of the ammonia in the distillate. If this process yields more than 0.1 per cent. of nitrogen in the form of ammonia, Stutzer considers the result certain evidence of the use of ammonia or ammonium salts in the manufacture.

The following table gives some of the results obtained by E. E. Ewell from an examination of cacao preparations as found in the American market :

	FOREIGN STARCHES.	WATER	FAT.	CANE- SUGAR BY POLAR.	CRUDE FIBER.	TOTAL ASH.	N 10 ACID REQ. TO NEU- TRAL- IZE ASH OF 1 GRAM.
<i>Plain Chocolates :</i>		p. c.	p. c.	p. c.	p. c.	p. c.	c. c.
Chocolate, . .	None.	3.18	50.84	. .	2.91	3.44	2.55
	Much wheat starch.	3.09	49.81	. .	2.63	3.08	2.12
	Much wheat flour.	3.82	49.40	. .	2.74	3.18	2.30
<i>Sweet Chocolates :</i>							
"Instantaneous Chocolate," .	None.	1.88	24.04	53	1.32	1.69	1.45
"Powdered," .	None.	1.55	17.73	65	0.94	1.21	0.75
"Princess," . .	None.	1.46	25.74	55	1.14	1.54	0.92
"Vanilla," . .	None.	0.65	22.49	57	1.23	1.52	1.00
<i>Cocoas and Bromas:</i>							
Breakfast Cocoa,	None.	. .	25.83	. .	4.23	5.05	3.65
Cocoa Extract, .	None.	. .	30.95	. .	3.89	4.24	2.9
Dutch Cocoa, .	None.	. .	31.48	. .	3.76	6.06	4.8
Breakfast Cocoa,	Wheat flour and arrow- root.	. .	35.85	. .	3.08	3.84	2.6
Prepared Cocoa,	Much arrow- root.	. .	25.94	26	1.51	3.15	1.3

## CONDIMENTS AND SPICES

## VINEGAR

Vinegar is the acid liquid resulting from the acetous fermentation of various decoctions or fruit juices. Acetic acid is the prominent constituent, but small amounts of alcohol, aldehyde, and ethyl acetate are usually present, together with extractive matters depending upon the nature of the material used. Very dilute solutions of acetic acid do not keep well, and the presence of a little alcohol is regarded as desirable, improving the flavor and keeping qualities. Some mineral acid was formerly thought to be necessary as a preservative. Such addition is not needed, and is now sometimes practised as an adulteration. Sulfuric acid is usually employed, rarely hydrochloric.

Vinegar is often made by spontaneous fermentation, but malt and spirit vinegars are mostly made by passing a dilute alcohol over beech-shavings or birch-twigs, impregnated with the acetic ferment, principally *Mycoderma aceti*, a regulated supply of air being maintained at the same time. The conversion of the alcohol into acetic acid takes place rapidly.

Wine, cider, malt, and spirit vinegar are the chief forms.

*Wine Vinegar*.—That from white wine is most esteemed. It usually contains between 5 and 10 per cent. of acetic acid, 1.5 and 3 per cent. of solids, and 0.2 and 0.6 per cent. of ash. The extract contains from 0.25 to 0.5 per cent. of acid potassium tartrate. The following analyses of true vinegar resulting from four months' fermentation are by K. Farnsteiner :

	1.	2.	3.
Alcohol, . . . . .	3.75	0.00	1.23
Acid, . . . . .	3.56	7.60	6.00
Solids, . . . . .	2.03	3.64	2.56
Ash, . . . . .	0.28	0.30	0.34
Alkalinity of ash in c.c. of normal alkali, 1.78	2.90	2.85	

Small amounts of sugar, glycerol, and tartaric acid are present in each sample.

In the United States, spirit vinegar made from the dilute alcohol called "low wine" is commonly sold as white wine vinegar.

*Cider vinegar* is a brownish liquid containing about 4 per cent. of acetic acid and 2 per cent. of solid matter which has the odor and taste of apples. It is frequently imitated by spirit vinegar or diluted acetic acid colored with caramel. G. S. Cox and A. W. Smith have published analyses of commercial cider vinegars. The former found in 20 samples a percentage range of acidity from 2.3 to 8.4, solids 1.34 to 4, ash 0.25 to 0.52. Smith examined 51 samples, 22 of which were genuine, 27 diluted with water or spirit vinegar, one made from dried apples and glucose, and one made from cider and grape-juice. The following table shows the differences in important data :

	GRAMS PER 100 GRAMS OF VINEGAR :			MILLIGRAMS PER 100 GRAMS OF VINEGAR :		
	Acid.	Solids.	Ash.	$\frac{N}{2}$ Acid Required for Ash.	Phosphoric Oxid in Soluble Ash.	Phosphoric Oxid in Insoluble Ash.
Maximum, . . .	7.61	4.45	0.51	55.2	22.7	19.4
Minimum, . . .	3.24	2.00	0.31	28.4	13.6	4.2
Average, . . .	4.46	2.83	0.39	38.8	19.1	10.1
Cider vinegar di- luted with water or spirit vine- gar :						
Maximum, . . .	4.83	3.41	0.53	29.6	15.2	20.2
Minimum, . . .	3.01	1.19	0.14	1.4	0.00	3.0
Average, . . .	4.00	2.03	0.24	18.4	5.2	5.7
Sample from dried apples and glucose, . .	4.29	3.89	0.25	21.0		
Sample from cider and grape-juice, . .	4.54	2.77	0.30	34.0		

Smith finds that the ash of cider vinegar begins to melt and volatilize at a comparatively low temperature and gives to

flame the potassium color unobscured by that of sodium. It is low in chlorids and sulfates and high in carbonates and phosphates; about two-thirds of the phosphates are soluble in water. In the ash of other vinegars a much lower proportion of phosphates is soluble in water. The dilution of vinegar by natural water will be apt to reduce the soluble matter by the formation of calcium and magnesium phosphates. Manufacturers occasionally add potassium phosphate to diluted cider vinegars to correct deficiency.

Pure cider vinegar gives no polarimetric rotation after clarification with lead acetate. The addition of this reagent decolorizes the liquid, producing a flocculent brownish precipitate.

*Spirit Vinegar.*—This is made by distilling a fermented mash of grain so as to obtain a very dilute alcohol, technically called "low wine," which is converted without rectification or concentration into vinegar by the "quick" method above described. Spirit vinegar is often colored with caramel to simulate cider or wine vinegar. Pure spirit vinegar on evaporation leaves but a small amount of solids and a trace of ash. The following is a summary of the results obtained by A. W. Smith in the examination of 65 samples of spirit vinegar:

		AVERAGE.
Acetic acid, . . . . .	2.87 to 5.99	3.84
Total solids, . . . . .	0.14 " 0.78	0.38
Ash, . . . . .	0.01 " 0.15	0.06

The ash had a very slight alkalinity and only traces of phosphates.

*Malt Vinegar.*—This is characterized by a comparatively large amount of nitrogenous matter. The following table exhibits the usual composition as contrasted with vinegar prepared from glucose and sucrose. The water used in the preparation of the mash may have much influence on the com-

position of the ash. According to Sykes, various yeast-foods containing phosphates are often added to the wort with a view to stimulate the yeast and secure a higher production of alcohol.

ANALYST, . . . . .	A. W. SMITH.	A. H. ALLEN.			
CHARACTER OF VINEGAR.	MALT, 4 SAMPLES.	MALT, 4 SAMPLES.	CHIEFLY FROM RICE HYDROLYZED BY SULFURIC ACID.		FROM SUGAR.
<i>Per 100 parts of vinegar:</i>	Per Cent.	Grams per 100 c.c.	Grams per 100 c.c.		Gms. per 100 c.c.
Acetic acid, . . . .	4.01 to 5.90	4.86 to 6.61	5.58	5.70	4.92
Total solids, . . .	1.75 to 2.67	2.31 to 3.96	2.98	2.09	1.76
Ash, . . . . .	0.20 to 0.28	0.34 to 0.55	0.30	0.43	0.278
“ alkalinity, . .	0.02 to 0.026	0.091 to 0.118	0.13	. .	. .
Phosphoric oxid, . .	0.09 to 0.125	0.057 to 0.093	0.017	0.024	0.016
Nitrogen, . . . .	Not det.	0.095 to 0.120	0.104	0.062	0.016
“ Original solids,” .	7.76 to 11.06	9.60 to 12.73	11.35	10.64	10.02

A form of malt vinegar often sold is made by acidifying dilute alcohol by the quick process and coloring the liquid by steeping in it a strongly scorched malt. This form contains less phosphates and solid matter than the true malt vinegar. Another method is the use of so-called “malt acid,” “vinegar extract,” or “vinegar essence,” obtained by fermenting potato spirit with the *Mycoderma aceti*, neutralizing the acetic acid with lime, and distilling the resulting calcium acetate with an acid. This product may contain from 40 to 90 per cent. of acetic acid. The fermented potato spirit, containing as much as 13 per cent. of acetic acid, is also sold under the name “Essig sprit” or “spirit vinegar.” The following analyses are due to A. H. Allen and C. G. Moor:

	"ESSIG SPRIT."	"MALT ACID."	
	Grams per 100 c.c.		
Acetic acid, . . . . .	11.26	88.02	45.4
Total solids, . . . . .	0.64	2.77	12.14
Ash, . . . . .	0.06	0.15	0.18
Alkalinity of ash as potassium oxid, . . . . .	..	..	..
Phosphorus, . . . . .	Trace	..	0.017
Nitrogen, . . . . .	0.014	..	0.113
Sulfuric acid (free), . . . . .	..	..	0.074

Commercial vinegars are made from these products by dilution with water and adding coloring and flavoring materials. According to Allen and Moor, it is the practice of some manufacturers to distil a portion of the product, reserve the stronger portion of the distillate for sale as distilled vinegar, and add the weaker fractions to some of the undistilled article. Distilled malt vinegar contains appreciable amounts of alcohol, ethyl acetate, furfural, and aldehyde, and has a highly characteristic taste and odor.

"*Original Solids.*"—O. Hehner has called attention to the fact that additional information as to the nature of a vinegar may be obtained by calculating the weight of materials prior to fermentation. 90 parts of glucose should produce 60 parts of acetic acid; therefore the amount of acetic acid in the sample, multiplied by 1.5 and added to the solids, will give the figure termed by Hehner "original solids." The loss of acetic acid during fermentation may, however, be as much as 50 per cent., and the figure, therefore, will be only an approximation, but it is often instructive. The following table shows the method applied to the twenty-two samples of cider vinegar given on page 284.

	SOLIDS + 1.5 ACETIC ACID.	MILLIGRAMS OF ASH PER 100 GRAMS ORIGINAL SOLID.	MILLIGRAMS OF PHOSPHORIC OXID PER 100 GRAMS OF O. S.
Maximum, . . .	14.38	6.09	3.77
Minimum, . . .	7.63	2.73	1.72
Average, . . . .	9.65	4.11	3.10

#### ANALYTIC METHODS.

*Acetic Acid.*—This may be determined with sufficient accuracy by diluting 5 c.c. of the vinegar with 50 c.c. of water and titrating with standard alkali, using phenolphthalein as indicator.

*Total Solids.*—5 c.c. of the vinegar are evaporated to constant weight in a platinum dish in the water-oven or on a water-bath.

*Ash.*—A. W. Smith makes the following suggestions for its examination and determination: 10 grams of the sample should be evaporated and ashed by small portions (not more than 10 c.c.) at not above a low red heat. The residue is dissolved and tested qualitatively by the flame-test and for chlorids and sulfates. Unless the latter are present in excess of the amount usually found in pure samples, they need not be determined quantitatively. For alkalinity of the ash and proportion of phosphates, 25 grams of the sample are dried and burned, the ash extracted repeatedly with hot water, and the aqueous solution titrated with standard acid, using methyl-orange as indicator. The undissolved residue is treated with nitric acid, the solution partially neutralized, and the phosphates in each solution determined.

*Nitrogen.*—50 c.c. are evaporated to small bulk and treated by the Kjeldahl-Gunning method.

*Mineral Acid.*—If the ash be alkaline, no mineral acid can have been present except nitric acid; but if neutral, A. Ashby's test should be applied. A drop of solution of logwood extract in water (0.5 gram to 100 c.c.) is dried on a porcelain plate, a drop of the vinegar added, and again dried. The



residue from pure vinegar will be yellow, but will be red if mineral acid be present. If the proportion of acid be small, the red color is destroyed by the addition of water, but is restored on evaporation, except in the case of nitric acid, which does not appear to be used for adulteration.

The amount of free mineral acid is determined by O. Hehner's method as follows: 50 c.c. of the sample are mixed with a measured amount of decinormal alkali, preferably less than sufficient to neutralize all the acid, but rather more than sufficient to neutralize the mineral and fixed organic acids present. The mixture is evaporated to dryness, ashed at a low red heat, and titrated with standard acid. In the absence of mineral acid, the ash will have an alkalinity equal to the standard alkali added. Any deficiency in alkalinity will be due to the presence of mineral acid.

Vinegar containing sulfuric acid usually leaves a charred residue on evaporation in the water-bath. For samples containing but little organic solids the test may be made applicable by adding a little sucrose. Sulfuric acid as distinguished from sulfate may be determined by A. H. Allen's method as follows: 100 c.c. of the vinegar are evaporated to 10 c.c., and to the cold concentrated liquid 50 c.c. of alcohol are added. Sulfates are precipitated, but sulfuric acid remains in solution. The filtered liquid is diluted, the alcohol boiled off, and the sulfuric acid determined by precipitation with barium chlorid. In vinegar free from chlorids this process gives results in accordance with Hehner's process, but when chlorids are present the mineral acid found is deficient by the amount required to decompose the chlorids. This difficulty may be overcome by treating the sample with excess of solution of silver sulfate before evaporation, by which any free hydrochloric acid will also be estimated as sulfuric acid.

*Caramel* may be detected by the method given on page 130.

*Potassium acid tartrate*, which occurs in true wine vinegar,

may be detected by dissolving the solid residue in a little water, adding alcohol and stirring the mixture with a glass rod; the tartrate will be deposited in crystals along the lines touched by the rods.

*Poisonous metals* may be encountered, especially in vinegar containing free mineral acid. Arsenic may be detected by Reinsch's test (p. 71). Lead, copper, tin, and zinc may be tested for directly in light-colored vinegars, but in most cases it will be necessary to examine the ash in accordance with the methods given on page 69.

## SPICES

Spices, being generally sold for household uses in finely powdered form, are very liable to adulteration, and much attention has been given the nature and detection of the adulterants. Microscopic and chemical methods are needed, and successful application of these tests to samples of unknown origin can only be safely made after considerable experience with materials of known purity. Standards should be prepared from the unground material properly identified. The mounting, dissolving, and staining agents described on page 35 should be employed. In some cases adulteration may be identified by form of starch granules, but this often requires great care and patience.

More attention has been given to the chemistry and microscopy of pepper, on account of use of this spice and its frequent adulteration. Cream of tartar is classified as a spice in the grocery trade.

## PEPPER

Pepper is the fruit of the *Piper nigrum* L., of the order *Piperaceæ*. Black pepper is the unripe fruit, dried in the

sun; white pepper is obtained by soaking the ripe fruit in water and removing the husks by friction.

Pepper contains alkaloid, piperin, an acrid resin, a volatile oil, starch, a small amount of nitrates, and the usual plant constituents.

*Piperin* exists in a number of plants belonging to the *Piperaceæ*. The proportion present in pepper ranges between 4 and 8 per cent. Piperin forms colorless four-sided monoclinic prisms, melting at  $128^{\circ}$  and decomposing at a slightly higher temperature. It is insoluble in cold and but slightly soluble in hot water, dissolves in alcohol, forming a neutral solution of pungent taste, is freely soluble in chloroform, benzene, and petroleum spirit, but less so in ether. It is extracted even from acid solutions by chloroform. Boiled with strong alkali, it is converted into piperidin and a piperate.

Piperidin is a colorless liquid with an odor recalling both ammonium hydroxid and pepper. It boils at  $106^{\circ}$ , is strongly basic, and may be estimated by titration with standard acid, using methyl-orange as indicator. Small proportions are found in pepper. According to Johnstone, black pepper contains from 0.39 to 0.77 per cent, and white pepper from 0.21 to 0.42 per cent.

The resin of pepper is dark green and has a hot pungent taste. It is soluble in alcohol, ether, and sodium hydroxid solution, and also in water in the presence of the other constituents of pepper.

The *volatile oil* of pepper is a terpene having a boiling-point of  $167^{\circ}$ - $170^{\circ}$ . It has the smell of pepper, but not its pungency. It is usually present to the extent of about 1 per cent.

*Starch*.—Pepper-starch is in minute granules, not more than 0.005 mm. in diameter, round or polygonal, and often in clusters. Under a high power they show a central nucleus or vesicle.

The microscopic appearance of ground pepper is shown in the annexed cut, from a drawing by Moeller.<sup>35</sup>

*Adulteration of Pepper.*—The following are some of the adulterants which may be looked for in pepper: Pepper

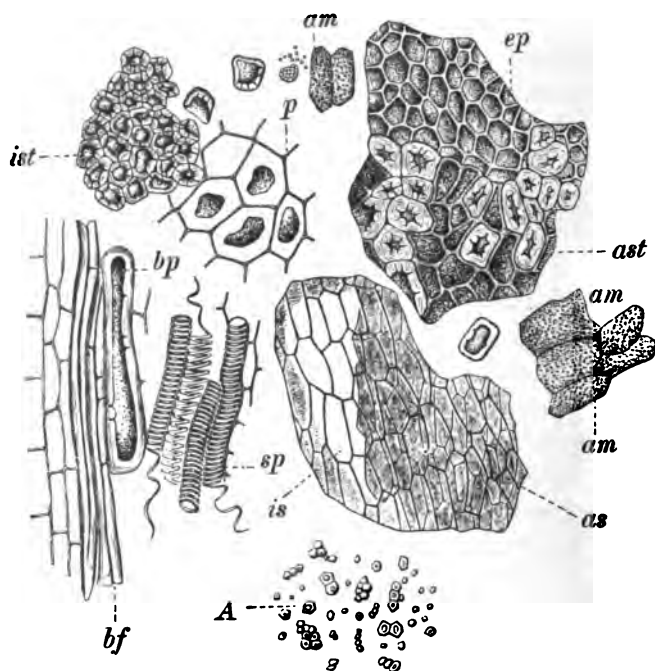


FIG. 49.

*A*, Starch granules ( $\times 600$ ); *am*, cell containing starch; *p*, parenchyma with resin; *bf*, bast fibers; *bp*, bast parenchyma; *sp*, spiral vessels; *ep*, epidermis; *ast*, stony parenchyma; *as* and *is*, seed membrane in two layers; *ist*, inner stone-cell layer with horseshoe-shaped cells. The structures *ist*, *as*, and *is* are more characteristic, especially the two latter, consisting of a light and a dark layer. All (except *A*, as above)  $\times 160$ .

husks, long-pepper, wheat, buckwheat, cayenne pepper, mustard husks, ground olive stones (poivrette or pepperette), almond and coconut shells (often roasted or charred), Egyptian corn, spent ginger, and coriander seed. Of mineral

additions, sand, clay, brick dust, chalk, barium sulfate, and lead chromate are known to have been used.

In the examination of pepper, considerable reliance must be placed upon the microscopic characters. Numerous chemical examinations have been made, but the results in many cases have been conflicting, and the uncertainty has been increased by the fact that, until quite recently, hardly any two workers have employed the same methods.

The chemical examination should be directed especially to the determination of moisture, ash, ether-extract, and crude fiber. The alcohol and water-extract have been shown to be valueless in this connection.

*Moisture.*—This is determined as on page 38. The drying in hydrogen may require to be continued 8 hours before constant weight is attained. The loss in weight will represent a small amount of volatile oil as well as water.

*Ether-extract.*—This will contain piperin, resin, and some volatile oil, and for the purpose of detecting adulteration is more convenient and satisfactory than the determination of piperin alone. If desired, the piperin may be determined as follows: The mixture of piperin and resin obtained by extraction is treated with sodium hydroxid, by which the resin is dissolved; the residue is dissolved in alcohol, the solution filtered, evaporated, and the residue (piperin) weighed. Another method is to mix a weighed portion of the powdered pepper with slaked lime and water, dry at 100°, and thoroughly extract with ether. The residue left on the evaporation of the ether is purified by solution in alcohol, filtration, and crystallization.

The proportion of ether-extract is usually not less than 7 per cent., but may fall below this figure even in pure peppers. (See results page 296.)

*Crude Fiber.*—This should be determined on the ether-extracted material as described on page 46. C. Richardson's

figures and those of Winton in the following table were obtained in this way. Those of Stokes were made without previous exhaustion with ether. Heisch reported "cellulose," but the method of determination is not stated. Using the method as recommended by the A. O. A. C., it is probable that pepper will not yield more than 16 per cent. of fiber.

ANALYST, . . . . .	C. RICHARDSON.	WINTON.	STOKES.	HEISCH.
Black pepper, . . . . .	8.0 to 11.0	8.57 to 15.41	21.0 to 26.3	11.5 to 27.8
White pepper, . . . . .	4.1 to 8.0	3.32 to 4.16	12.7 to 13.8	3.4 to 6.7
Long pepper, . . . . .		7.38	20.0 to 22.3	1.14 to 12.9
Pepper shells or dust, . . . . .		22.8		
Olive stones, . . . . .			62.2 to 64.2	61.9 to 68.8

*Ash.*—In unadulterated black pepper the proportion of ash rarely exceeds 5 per cent.; over 65 per cent. may be taken as positive evidence of adulteration. The ash of white pepper should not exceed 3 per cent. If long pepper be present, the ash is apt to be high, for the reason given below. Stock has published the following determinations in genuine peppers :

	TELLICHERRY.	SIAM.	LAMPONG.	PENANG.
Ash, . . . . .	1.05	1.45	2.20	2.75
Fiber, . . . . .	4.86	4.43	4.90	5.06
Calc. carb. in pepper, . . . . .	0.58	0.62	0.81	1.67
" " " ash, . . . . .	55.20	42.70	36.80	60.70

	TELLICHERRY PEPPER.	UNHULLED.	HULLED.
Total ash, . . . . .		4.02	1.64
Fiber, . . . . .		10.40	6.80
Ratio of calcium (as carbonate) to ash, . . . . .		27.30	62.00

It is thus seen that calcium compounds are more abundant in pepper. Excess of hulls results in a lowering of this ratio, but the proportion may be altered in samples that have been bleached or faced with mineral matter. Stock considers that in pure pepper the proportion of calcium carbonate to total ash is never greater than 60 per cent.

It is advisable to shake up a portion of the pepper-sample

with chloroform in a tapped separator. The heavier mineral additions will sink, along with more or less husk, and may be removed by means of the tap and examined with the microscope and chemically. In this way it may be possible to distinguish between added mineral matter and that naturally present.

From the results of examination of samples, either known to be pure, or in which the microscope failed to show any structure except that natural to pepper, A. L. Winton has proposed the following limits of composition for black pepper:

Ether-extract dried at 100°, . . .	not less than	6.5	per cent.
Fiber, . . . . .	not more than	16.0	"
Ash, . . . . .	"	6.5	"
Sand, . . . . .	"	2.0	"

The methods of the A. O. A. C. were used in the examinations. The same observer has called attention to the fact that in the ether-extract of pure pepper the piperin invariably crystallizes out from the resin on cooling, but that when pepper is adulterated with material containing fat or oil, the latter may conceal the crystals or prevent their formation. Absence of piperin crystals is regarded as positive evidence of adulteration. If the fat or oil introduced by the adulterant increases the weight of the extract to the amount which is found in pure pepper, a determination of the nitrogen in the extract from 10 grams will often disclose its real nature. A sample of pure white pepper gave an extract containing 3.25 per cent. of nitrogen, and that from pure black pepper 2.64 per cent. In adulterated samples the proportion will often fall considerably below 2 per cent. A sample of pepper shells (pepper dust) examined by Winton gave the following results: Water, 8.36; ether-extract, 6.98; fiber, 22.88; total ash, 9.19; sand, 2.28.

According to the figures given by the A. O. A. C., the

following limits of composition will probably include all good pepper. All samples having over 5 per cent. of ash or over 11 per cent. of fiber are regarded with suspicion :

	BLACK PEPPER.	WHITE PEPPER.
Moisture, . . . . .	8 to 12	12 to 15
Ash, . . . . .	2.75 to 6.5	0.8 to 2.9
Starch (direct inversion by hydrochloric acid), . . . . .	32 to 38	40 to 53
Fiber, . . . . .	9 to 16	4 to 8
Albuminoids, . . . . .	7 to 12	8 to 12
Non-volatile ether extract, not less than, . . . . .	6.5	7 to 8

*Starch.*—Many determinations have been made, but the methods used have been faulty and the indications often unsatisfactory. C. Heisch boiled the pepper for three hours with 10 per cent. hydrochloric acid and measured the optic activity of the resulting liquid. The gum and other soluble matters were found to cause a rotation equivalent to about 1 per cent. of starch. Lenz extracted the pepper with water, boiled the residue with hydrochloric acid, and determined the reducing sugar. All the samples of pepper examined gave a reducing sugar equivalent of over 50 per cent., while the adulterants, except those containing starch, gave under 30 per cent. Rottger, however, found Lampong pepper to give a "reducing-sugar equivalent" of only 41.7 per cent. Richardson found the starch in 5 samples of black pepper to vary between 34 and 38 per cent. of the dry ash-free material. In two samples of white pepper the figures were about 40 and 43 per cent. respectively.

Substances other than starch are converted into sugar by the above processes, and more satisfactory conclusions might be drawn from an accurate determination of the starch by the diastase method, as described on page 97.

*Total Nitrogen.*—This is determined by the Kjeldahl-Gunning method. Richardson found 1.83 and 1.90 per cent. of



nitrogen in two samples of white pepper and from 1.57 to 2.10 per cent. in five samples of black pepper.

Busse considers that the true value of a pepper is best shown by a quantitative estimation of the brown coloring-matter, which is only found in the husk. He proposes the following method: 5 grams of the sifted and dried pepper are treated with boiling absolute alcohol. The extract, after being freed from alcohol in the drying oven, is ground up with a little water in a basin, and then washed into a flask with 50 to 60 c.c. of boiling water. 25 c.c. of a 10 per cent. solution of sodium hydroxid are added and the flask warmed on the water-bath for five hours, with frequent shaking. Concentrated acetic acid is added until the liquid is only feebly alkaline, then 250 c.c. of water, and the flask well shaken. After 12 hours the liquid is filtered with the aid of a filter pump. To 50 c.c. of the filtrate concentrated acetic acid is added to acid reaction and 20 c.c. of a 10 per cent. solution of lead acetate in dilute acetic acid. After mixing, the liquid is diluted to 100 c.c. with water, well shaken, and filtered. 10 c.c. of the filtrate are decomposed with 5 c.c. of sulfuric acid (1 : 3) and 30 c.c. of alcohol, the precipitate filtered after some time, washed with alcohol, the lead sulfate ignited in the usual manner, and the amount of lead calculated. The amount of lead in grams which has been obtained by the process from 1 gram of the dried pepper is designated as the "lead number." The following figures are given :

	LEAD NUMBER.
White pepper, . . . . .	0.006 to 0.027
Black pepper, . . . . .	0.054 to 0.075
Husks, . . . . .	0.129 to 0.157
Pepper dust, . . . . .	0.109 to 0.122

*Ground olive-stones*, termed "poivrette" and "pepperette," have been much used to adulterate pepper. J. Campbell Brown, who first called attention to this use, has given the results of analysis of samples :

	ASH.	FIBER.
White pepperette, . . . . .	1.33	48.48
Black pepperette, . . . . .	2.47	47.69
Ground olive-stones, . . . . .	1.61	45.38
Ground almond-shells, . . . . .	2.05	51.68

None of the samples contained starch.

Poivrete is a pale buff or cream-colored powder, which cannot be distinguished from the materials of genuine pepper

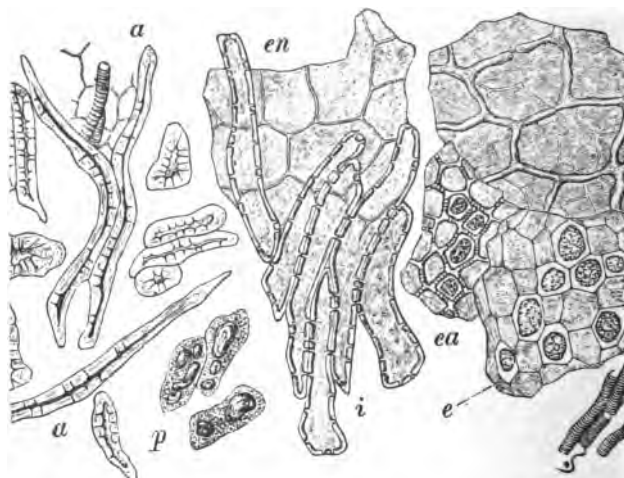


FIG. 50.

*a*, Cells associated with the vascular bundles, also some stone-cells; *i*, inner layer of hard cells, with endothelium *en*; *p*, cells from the fleshy portion of the fruit; *ep*, epidermis of the seed wall, with brown parenchyma showing through it; *ea*, exterior layer of the endosperm. Some spiral vessels are also shown.  $\times 160$ .

by simple inspection. The particles are, however, tough and hard, and may be sometimes detected by crushing the sample between the teeth. Under the microscope the powder shows dense ligneous cells, some entire, with linear air-spaces, others torn and indistinct. Figure 50 shows some structures of olive seed and figure 51 some structures of nut-shells. Both are from J. Moeller's work.<sup>36</sup>

By treatment with dilute sodium hydroxid solution and washing by decantation poivrette will appear yellow and pepper husk dark. Although poivrette contains no starch, it yields a reducing substance on boiling with hydrochloric acid.

Bleached pepper husks are distinguished from poivrette by the microscopic appearance. An incomplete separation of poivrette may be effected by shaking the sample in a mixture of equal parts of glycerol and water, in which poivrette sinks more rapidly.

Several color tests have been proposed. Gillet advises the use of a 7 per cent. alcoholic solution of iodine, which stains pepper brown and poivrette bright yellow. Chevreau uses a solution of aniline in three parts of acetic acid. Pure pepper is almost unaffected, but poivrette becomes bright yellow, and under the microscope the stone cells exhibit a pure gamboge yellow. Pabst uses a solution of dimethyl-1-4-diamidobenzene, prepared as follows: 1 gram of commercial dimethylaniline is mixed in a porcelain dish with 2 grams of strong pure hydrochloric acid, 10 grams of broken ice are added, and, little by little, with constant stirring, a solution of 0.7 gram of sodium nitrate in 10 c.c. of water. After half an hour 3 to 4 grams of hydrochloric acid and 2 grams of tin-foil are added. The reduction is allowed to go on for an hour, when the tin in solution is precipitated by means of zinc. The decanted and filtered liquid is treated with a slight excess of sodium carbonate and the precipitate thus produced redissolved by the addition of acetic acid. 1 gram of sodium acid sulfite is added and the liquid diluted

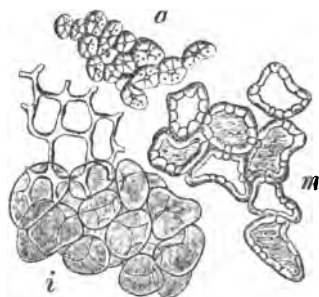


FIG. 51.

*a*, Exterior layer; *m*, intermediate layer; *i*, inner layer.

to 200 c.c. In testing pepper, 2 c.c. of the solution are placed in a shallow dish and a pinch of the pepper sprinkled into it. In a few minutes the particles of olive stones become a brilliant carmine, while the grains of pepper remain unaltered or become only faintly pink. If some water be now added, the heavy particles of olive stones fall to the bottom and are detected with ease. Ground nut-shells are colored in the same way.

The phloroglucol-hydrochloric acid solution (page 35) produces with olive stones and nut-shells a deep crimson stain which is very characteristic. The action is obtained promptly on moistening the sample with a few drops of the reagent. Under a magnifying power of about 200 diameters the stained stone-cells are clearly seen.

*Dhoura Corn.*—This is a variety of sorghum, known in England as Turkish millet and in America as Egyptian corn. J. Campbell Brown has called attention to its use as an adulterant for pepper, and gives the following analyses and description. The samples examined contained 11 per cent. of moisture, and the figures given are percentages of the dry material:

Ash, . . . . .	1.31	1.69
Starch, . . . . .	73.20	73.20
Cellulose, . . . . .	2.56	4.19
Ether-extract, . . . . .	11.10	7.30
Nitrogen, . . . . .	1.82	1.78

The material designated "cellulose" is probably crude fiber, obtained by using stronger solutions than directed in the A. O. A. C. method. The grain is roundish, oval, or somewhat flattened, 2 to 5 mm. in diameter. The body is white and consists mainly of roundish starch granules, ranging from 1.5 to 2.5 microns in diameter, showing a cross under polarized light, and larger granules, ranging from 12.5 to 32.5

microns in diameter, showing almost no cross. Some of the smaller granules have a star-like central hilum.

*Coriander Seed.*—Hanausek has called attention to the adulteration of pepper with ground coriander seed. The following peculiarities were observed under the microscope: (a) bundles of corrugated bent fibrous cells; (b) coarse parenchyma overlaid with narrow cells of a yellow color, with parallel walls; (c) colorless cellular parenchyma firm in the walls and inclosing numerous crystalline rosettes and granules. The last two peculiarities were recognized as characteristic of a fruit of the order *Umbelliferae*, the bundles of fibers, as well as the absence of vittæ (oil cavities), pointing to coriander.

Cayenne pepper is often added to adulterated pepper to restore pungency. It may be detected by the characteristic irritating vapor produced on heating some of the separated red particles. An alcoholic or ethereal solution also gives off such vapors.

#### LONG PEPPER

Long pepper is the fruit of at least two species, formerly included under the genus *Piper* L. (*Piperaceæ*), now included under the genus *Chavica* Miq. It consists of long, nearly cylindrical spikes, covered with closely packed coalesced fruit, which are picked unripe. The *Chavica officinarum*, from Java, consists of spikes about 4 to 6 cm. in length. The spikes of the *Chavica Roxburghii* are about half as long. The latter is the more common form.

Long pepper usually contains a considerable proportion of extraneous matter (clay and soil) embedded in the crevices and irregularities of the fruit. The outer husk and central woody stem are not readily removed, as in the case of black pepper, so that the proportion of woody fiber is larger than in ground black pepper of the same shade, but not so high as in most husky black pepper. Long pepper contains less piperin than most black pepper, and has a disagreeable odor

and flavor; in the ground state, it is not a recognized article of commerce. It is used whole in pickles and has been employed to adulterate ground black and white pepper. The following are some results of analysis of long pepper :

TOTAL ASH.	ASH INSOL. IN HCl.	STARCH AND MATTER CON- VERTIBLE INTO SUGAR.	FIBER.	ETHER- EXTRACT.	NITROGEN.	ANALYST.
8.91	1.2	44.04	15.7	5.5	2.1	J. C. Brown
8.98	1.1	49.34	10.5	4.9	2.0	"
9.61	1.5	44.61	10.7	8.6	2.3	"
8.10	..	..	7.28	7.24	..	A. L. Winton

Winton's figures were obtained by the A. O. A. C. methods.

According to J. Campbell Brown, long pepper may be detected in ground pepper by the following characters: The presence of any considerable quantity of long pepper will impart to the ground material its peculiar slaty color; but this is made much lighter by the practice of sifting out much of the darker or husky portions of the long pepper before mixing. Bleaching is also resorted to. The odor of the mixture when warmed is unmistakable, even if the quantity is comparatively moderate. The ether- or alcohol-extract also, if the solvent has been evaporated at a low temperature, yields the characteristic odor when warmed.

Long pepper often introduces a considerable amount of mineral matter, especially sand and other material insoluble in acid. This fact is important in examining white peppers, in which the proportion of ash is low. Long pepper, even if the husk particles have been sifted out, will still introduce some sand, as well as spent bleach, if an attempt has been made to bleach it.

The woody matter in ground long-pepper is always considerable. If the sample be spread out in a smooth thin layer on paper by means of an ivory paper-knife, pieces of fluffy woody fiber will be detected, especially if the smooth thin layer be tapped from below. These pieces come from the

central part of the indurated catkin, which cannot be completely ground fine, and are very characteristic.

Some of the starch granules of long pepper are of larger size (0.005 mm.) than those of ordinary pepper, which are but slightly smaller than those of rice.

According to Stokes, long pepper may be detected by placing a small portion on a microscope slide, adding a drop of glycerol, and examining under a power of about 50 diameters and crossed Nicols. If ordinary pepper only be present, the field will remain dark, but long pepper presents a luminous white appearance. The same is true of particles of rice. By treating the finely powdered material for 24 hours with chloral solution, it is rendered more transparent, and more satisfactory examination may be made. Rimmington recommends shaking the material several times, first with alcohol and then with water in a test-tube, and allowing to subside. Several strata are usually formed, the uppermost of which should be removed by means of a pipet and examined with a power of 250 diameters. Every particle will be seen clear and well defined and foreign bodies easily recognized.

### CAYENNE PEPPER

Cayenne pepper is the ground pods of several species of *Capsicum*, usually *C. annuum* L. or *C. fastigiatum* Blum. The latter is official in the United States and British pharmacopeias. It is known in commerce as African or bird pepper, and in Great Britain as Guinea pepper and as *chillies*. The pods are bright scarlet and from 12 to 18 mm. in length. Those of *C. annuum* are much larger, 5 to 10 cm., yellowish or red, and, when dry, brownish; in other respects they resemble those of *C. fastigiatum*.

Cayenne pepper is a brick-red powder of intensely pungent taste and characteristic odor. When heated, an acrid, irritat-

ing vapor is given off, the production of which may be utilized as a test for the pepper, even on a minute quantity of the material. This is due to a crystalline body, "capsaicin." It melts at  $59^{\circ}$  and volatilizes at  $115^{\circ}$ . It may be obtained by extracting the pepper with petroleum spirit, evaporating, and treating the dry extract with a dilute solution of potassium hydroxid. On saturating the liquid with carbon dioxid the capsaicin is precipitated in small crystals, readily soluble in alcohol, ether, amyl alcohol, and fixed oils, but less so in petroleum spirit and carbon disulfid. Capsaicin is more abundant in the pods than in the seeds, in which it exists dissolved in the fixed oil. It was discovered by Thresh, who found also a small quantity of an alkaloid resembling conin. The coloring-matter of cayenne pepper is but slightly soluble in alcohol, but dissolves readily in oils, carbon disulfid, petroleum spirit, ether, and chloroform. The odor is due, at least in part, to the presence of a minute quantity of volatile oil.

Cayenne pepper contains no starch.

The following are some published analyses :

Fruit of *Capsicum annuum*, grown in Hungary (C. Richardson) :

	SEED.	POD.	WHOLE FRUIT.
Water at $100^{\circ}$ , . . . . .	8.12	14.75	11.94
Albuminoids, . . . . .	18.31	10.69	13.88
Ether-extract, . . . . .	28.54	5.48	15.26
Nitrogen-free matter by difference, .	24.33	38.73	32.63
Crude fiber, . . . . .	17.50	23.73	21.09
Ash, . . . . .	3.20	6.62	5.20
Nitrogen, . . . . .	2.93	1.71	2.22

Average of several analyses by Blyth :

Water-extract, . . . . .	32.10
Alcohol-extract, . . . . .	25.79
Benzene-extract, . . . . .	20.00
Ether-extract, . . . . .	10.73
Nitrogen, . . . . .	2.04
Ash, . . . . .	5.69



Two analyses by C. Richardson :

	WATER.	ASH.	ETHER-EXTRACT.	FIBER.	ALBUM-INOIDS.	NITRO-GEN.
Zanzibar, . . . . .	2.35	9.06	26.99	16.88	13.13	2.10
Crosse and Blackwell, . . .	5.74	5.24	17.90	18.10	11.20	1.79

*Adulteration.*—The adulterant most commonly added to cayenne pepper is rice flour or similar material. Brick dust is also used. A. H. Allen found iron oxid, salt, and red lead. Starch-containing materials are readily detected by the microscope or by the iodine test.

Results obtained at the Connecticut Agricultural Experiment Station indicate that pure cayenne pepper will contain not less than 16 per cent. of non-volatile ether-extract and between 4.5 and 8 per cent. of ash.

The determinations of extract, ash, nitrogen, and moisture are made by the methods elsewhere given. Barium compounds have been found in some samples, and it has been alleged that they are normal, but this seems to be a mistake.

An artificial red, containing barium, is sometimes used to color inferior samples, and possibly barium sulfate has been added as a make-weight.

The following data have been furnished as the range of composition in cayenne pepper. An ether-extract of less than 18 per cent. is suspicious :

Moisture, . . . . .	2	to 10	per cent.
Ash, . . . . .	5	to 10	"
Fiber, . . . . .	16	to 18	"
Nitrogen, . . . . .	1.7	to 2.2	"
Ether-extract, . . . . .	16	to 30	"
Alcohol-extract, . . . . .	25	to 45	"

## GINGER

Ginger is the rhizome of the *Zingiber officinale* Roscoe, of the order *Zingiberaceæ*. It exists in commerce in two forms, either with the outer integument present, called

"coated ginger," or removed by scraping, as in "uncoated" or "scraped ginger." Scraped ginger is sometimes known as white ginger, and the same name is applied to samples that have been bleached either with sulfurous acid or hyposulfites. It is also sometimes coated with lime or gypsum. Jamaica ginger is preferred in the United States. It forms a lighter colored powder than the other varieties. Ginger contains a volatile oil, a pungent resin, starch, gum, and the usual plant constituents. The volatile oil has the odor but not the pungency of ginger.

*Adulteration.*—The most common adulteration of ginger is admixture with ginger that has been exhausted with dilute alcohol or water. For the detection of this, indications are furnished by the determination of the cold-water extract taken in conjunction with the soluble ash, as suggested by A. H. Allen and C. G. Moor. The following are some results obtained :

	JAMAICA.		COCHIN.	AFRICAN.
	a.	b.		
Moisture, . . . . .	13.9	12.7	13.5	15.9
Total ash, . . . . .	3.9	3.2	3.8	3.6
Soluble ash, . . . . .	3.0	1.7	2.0	2.2
Cold-water extract, .	14.4	12.2	8.6	10.8

Neither the soluble ash nor the cold-water extract alone will afford a means of deciding as to the presence of exhausted ginger, but by a combination of the two data it is possible to arrive at a positive conclusion. Thus, there is no difficulty in ascertaining the presence of the adulterant when it has been added in such quantities as to bring the soluble ash down to about 1 per cent. and the cold-water extract to less than 8 per cent. Stock recommends also a determination of the amount of potassium. The following are some results obtained by him :

	SOLUBLE ASH.	POTASSIUM.
Pure ground ginger (94 samples), .	1.7 to 3.6	0.7 to 1.5
Exhausted ginger, . . . . .	0.2 to 1.6	0.016 to 0.7

Turmeric, flour, ground husks and shells, seeds, or seed-cake are possible adulterants of ginger, and are best detected by means of the microscope. The form of the starch granules present will often furnish valuable indications.

Comparison with the following figures, obtained by the examination of pure samples, may also aid in some cases :

	RICHARDSON.	KÖNIG.
Water, . . . . .	9.0 to 11.0	10.17 to 12.08
Ash, . . . . .	3.39 " 7.02	3.79 " 6.74
Volatile oil, . . . . .	0.96 " 2.54	1.68 " 2.70
Fixed ether-extract, . . . . .	2.29 " 4.58	3.44 " 3.53
Starch, . . . . .	46.16 " 53.33	45.70 " 54.60
Crude fiber, . . . . .	1.70 " 7.65	4.36 " 8.88
Proteids, . . . . .	5.25 " 10.85	7.12 " 8.34

## NUTMEG

Nutmeg is the kernel of the seed of the *Myristica fragrans* Houttyn, of the order *Myristicaceæ*. The fruit is gathered and dried by slow heating, after which the shell is removed and the inclosed nutmeg usually is coated by dipping in thick milk of lime. The nutmeg is oval or elliptical and about an inch in length. It has a strong, pleasant odor and warm, aromatic, somewhat bitter taste. Nutmegs contain between 3 and 5 per cent. of volatile oil, considerable fat, starch, and proteids. The volatile oil is colorless or pale yellow and of specific gravity 0.92 to 0.95. It is freely soluble in alcohol and commences to boil at 160°. It is dextrorotatory. According to Cloez, the most volatile portion is a terpene and is levorotatory. There is present also myristicol, dextrorotatory and boiling at 224°. On standing, myristic acid sometimes separates from the volatile oil.

*Adulteration.*—Nutmeg is little subject to adulteration, being almost exclusively sold unground. Artificial nutmegs, containing some nutmeg oil, are said to have been prepared from starchy or mineral matter, but such imitation would

readily be detected by the appearance of the cross-section compared with that of a genuine sample.

The following are the results of some analyses by Richardson :

DESCRIPTION.	WATER.	ASH.	VOL. OIL.	FIXED ETHER- EXTRACT.	FIBER.	NITROGEN.
Whole	6.08	3.27	2.84	34.37	11.30	0.83
Ground	4.19	2.22	3.97	37.30	6.78	0.87
"	6.40	3.15	2.90	30.98	9.55	0.84

For methods of analysis, see under "Cloves."

## MACE

Mace is the dried mantle or arillus of the nutmeg. It consists of smooth branching bands about 40 mm. long, 2 mm. at the base, and thinner above. It is brownish, has an odor like nutmeg, and a warm aromatic taste. Mace contains a volatile oil and a resin. It is stated that it contains no fat, but this does not accord with Späth's statement, given below. According to Flückiger, there is also present an uncrystallizable sugar and a body that turns blue with iodine, and, after drying, reddish-violet. It appears to be intermediate between starch and mucilage.

*Adulteration.*—In addition to the usual spice adulterants, mace is liable to contain Bombay mace, a variety which contains neither the fragrance nor the taste of true mace. Starch-containing adulterants may be detected by the fact that pure mace, boiled with water, yields an easily filtered solution, which is not blued by iodine. Determination of the amount of starch will furnish a rough indication of the proportion of adulterant present. False or Bombay mace may be distinguished by the altered proportion of volatile oil and of ether-extract. The following are some results obtained from true or Java mace compared with a sample of false mace :

	WATER.	ASH.	VOL. OIL.	FIXED ETHER- EXTRACT.	FIBER.	NITROGEN.
True mace, . . .	5.67	4.10	4.04	27.50	8.93	0.73
" " . . .	4.86	2.65	8.66	29.08	4.48	0.98
" " . . .	10.47	2.20	8.68	23.33	6.88	0.81
" " . . .	18.21	1.62	3.37	21.90	3.70	. .
Bombay mace, . . .	7.04	1.36	0.27	56.75	8.17	. .

E. Späth extracted a number of samples of mace with petroleum spirit and determined the constants of the material obtained. The figures obtained from mace from Banda, Menado, Penang, Macassar, and Zanzibar closely agreed with each other :

	MELTING- POINT IN OPEN TUBE.	SAPONI- FICATION NUMBER.	IODIN NUMBER.	ZEISS REFRACTO- METER AT 40°.	COEFFICIENT OF REFRACTION.	MEISSL NUMBER (BANDA MACE).
True mace, . .	25-26	169.9-173	75.6-80.8	76-85	1.480-1.487	4.1-4.2
Bombay mace, .	31-31.5	189.4-191.4	50.4-53.5	48-49	1.463-1.464	1.0-1.1
From mace- scales, <i>i.e.</i> , "the covering inside the seed-mantle,"	28.5-29	148.2-148.8	71.3-73.4	. .	. .	. .

According to König, a sample containing less than 3 per cent. of volatile oil or more than 35 per cent. of extract on the dry substance cannot be regarded as true mace. False mace is also distinguished by the presence of a peculiar coloring-matter, analogous to that of turmeric, rather freely soluble in alcohol and but slightly soluble in ether. The large oil cells of the false mace contain, according to Hanausek, a resinous body with which alcohol produces a yellow or greenish-yellow solution, turned orange-red by alkalis. If 10 to 20 c.c. of alcohol are shaken with 2 or 3 grams of powdered mace for a few minutes and the liquid filtered, the filtrate, but not the filter-paper, becomes colored. In the case of false mace the strongly colored filtrate dyes the paper a fixed yellow. If the filter is dried, freed from the attached powder, and touched with a weak alkaline solution, the presence of turmeric is indi-

cated by a brown, and of false mace by a blood-red, color. If the alkali be removed by washing the filter with water, a trace of acid will be sufficient to bring back the yellow. Hefelman suggests decomposing an alcoholic extract with lead acetate. Genuine mace gives a milk-white turbidity; false mace, even when mixed with a large proportion of true mace, gives a red flocculent precipitate. Turmeric produces a somewhat similar color. If a strip of filter-paper be dipped into the alcoholic extract, gently dried, and then drawn through a cold saturated solution of boric acid in water, the presence of a very small quantity of turmeric will be indicated by an orange or red-brown tint. With false mace, on the other hand, the yellow color of the paper will remain unchanged.

P. Soltsien has called attention to the difference between Bombay and Banda mace as regards the quantity of matter extracted by ether after removal of the fat-like bodies by petroleum spirit, and suggests that advantage be taken of the fact in order to distinguish between the two. The difference is very considerable, the quantity being about ten times as great with Bombay mace as with true mace. Soltsien has never found more than 4.8 per cent. of matter extracted by ether in a pure Banda mace and suggested 5.5 per cent. as a maximum.

The manipulation is carried out as follows: 10 grams of powdered mace are exhausted by boiling petroleum spirit in an extraction apparatus. On cooling, an oily portion tends to separate at the bottom of the vessel, and this belongs properly to the extractive matter soluble in ether. The petroleum extract is poured off, the separated oily portion in the flask washed with petroleum spirit and dissolved in absolute ether, and then a second extraction is made with boiling ether. In the ether-extract there is also a tendency for a portion to separate out. The extract is poured off, the separated matter

washed with ether, and the washing added to the extract, which is then filtered, evaporated, and dried in the water-bath, the residue being weighed.

### ALLSPICE

Allspice or pimento is the dried, nearly ripe fruit of the *Eugenia pimenta* DeC. It is nearly globular, 6 mm. or less in diameter. Allspice contains volatile oil, fixed oil, resin, tannin, starch, sugar, and mucilage. The volatile oil is similar in composition and general properties to oil of cloves. The yield is usually between 3 and 4 per cent.

*Adulteration.*—On account of its cheapness, allspice is less subject to adulteration than other spices. In addition to the usual spice admixtures, clove stems and the lowest grades of cloves are sometimes added. These latter may be detected by the microscope, and also, in some cases, by the greatly increased proportion of volatile oil.

The following results from a sample of whole allspice are given by Richardson :

WATER.	ASH.	VOL. OIL.	FIXED ETHER RESIDUE.	CRUDE FIBER.	NITROGEN.
6.19	4.01	5.15	6.15	14.83	0.70

According to figures published by the A. O. A. C., the variations in composition of pure samples will usually range within the following limits :

	PER CENT.
Moisture, . . . . .	5.5 to 12
Ash, . . . . .	3 to 5
Volatile oil, . . . . .	2 to 5
Ether extract, . . . . .	7 to 13
Fiber, . . . . .	13 to 22

A sample of pure, whole Jamaica allspice examined by A. L. Winton gave the following results :

Volatile oil, 3.52; non-volatile ether extract, 6.48; ash, 4.57.

12 samples of commercial ground allspice, in which no adulterant could be detected, gave results as follows :

Volatile oil, . . . . .	2.05 to 2.84
Non-volatile ether-extract, . . . . .	3.98 to 5.62
Ash, . . . . .	4.62 to 5.50

*Analytic Methods.*—Moisture, volatile oil, and fixed ether-extract are determined as described under cloves (p. 316).

## CINNAMON

Cinnamon is the inner bark of several species of *Cinnamomum*, of the order *Lauraceæ*. Commercial cinnamon may be divided into three classes, as follows :

1. True or Ceylon cinnamon, from *C. Zeylanicum* Nees. This is the finest quality, and is the one which is official in most pharmacopeias. It is rarely found in the grocery trade, and is used as a drug. In its preparation for the market it is deprived entirely of the outer coating and inner cortical layers, and forms long strips, usually not above the thickness of stout writing-paper.

2. Common or Chinese cinnamon, *C. cassia* Blum., and known as cinnamon cassia or cassia bark. It is thicker than true cinnamon and generally covered with patches of cork. It has a less delicate and more astringent taste than true cinnamon. The variety of cassia known as Saigon cassia is said to have greater strength than true cinnamon.

3. Cinnamon barks from various unidentified species or varieties, including inferior qualities obtained in the East Indies and adjacent mainlands. It is from these that the common ground cinnamon of the retail trade is usually prepared.

Microscopically, true cinnamon may be distinguished from cassia by the presence in the former of long cells of woody fiber, which are especially well shown under polarized light.



The following are some analyses of pure samples :

ANALYST.		WATER	ETHE- REAL OIL.	FIXED ETHER EX- TRACT.	CRUDE FIBER.	NITRO- GEN.	ASH.
König and Krauch	Ceylon cinna- mon, . . .	12.44	. .	1.45	35.46	0.64	3.28
C. Richardson	Ceylon cinna- mon, . . .	10.00	3.14	3.30	16.18	0.61	3.70
"	Ceylon cinna- mon, . . .	5.40	1.05	1.66	33.08	0.48	4.55
"	Ceylon cinna- mon, . . .	7.93	0.82	1.58	25.63	0.62	3.40
König and Krauch	Cassia bark, .	13.95	. .	3.26	17.72	0.62	2.22
" "	" " .	14.44	. .	1.24	17.76	0.46	1.96
C. Richardson	" " .	9.42	58	1.40	17.73	0.45	2.35
"	" " .	11.04	1.21	1.86	15.45	0.72	2.48
"	" " .	17.45	0.55	0.74	14.33	0.64	5.25

The ash of pure cinnamon is usually white, while that of cassia is often brown, due to the larger proportion of manganese oxid.

The following results were obtained by Dyer and Gilbard, on 5 samples of pure cinnamon :

MOISTURE (LOSS AT 100°).	VOLATILE OIL (APPROX.).	FIXED ETHER TRACT.	ALCO- HOL EX- TRACT AFTER ETHER.	TOTAL ASH, LESS SAND.	ASH SOLUBLE IN WATER.	ASH INSOL. IN WATER.	FIBER.	NITRO- GEN.
11.33	0.77	1.87	11.0	2.97	0.10	2.07	32.90	0.42
to	to	to	to	to	to	to	to	to
13.00	1.93	2.30	13.27	5.00	0.90	4.70	35.67	0.54

Ground walnut shells gave following results :

9.97    0.27    1.60    3.67    0.87    0.37    0.50    47.67    0.20

The items volatile oil, alcohol-extract, insoluble ash, and

nitrogen appear to furnish the most assistance in determining the proportion of admixture.

The chemical composition of cinnamon and cassia is in the main the same. Each contains a volatile oil, tannin, sugar, mannite, starch, and mucilage. The essential oil of *C. Zeylanicum* is pale yellow or reddish, becoming darker and thicker on exposure, and finally depositing crystals of cinnamic acid. It has a strong odor of cinnamon and a sweet, warm, aromatic taste. The specific gravity of the fresh oil is 1.035. In some cases it is slightly levorotatory. The essential oil of cassia has similar properties, but its color is more brownish, taste less sweet, odor less delicate, specific gravity greater (1.055 to 1.065), and is sometimes slightly dextrorotatory. Both oils contain variable quantities of hydrocarbons, but consist chiefly of cinnamic aldehyde, and, when old, contain resin and cinnamic acid.

*Adulteration.*—The chief adulteration consists in the substitution of the inferior cassia for the true cinnamon. As noted above, the true cinnamon is now only obtained as a drug. They may be distinguished by the difference in their microscopic characters. Aside from this, the most important adulteration consists in the partial abstraction of the ethereal oil, on which the value of the spice depends, either by alcohol or by distillation with water. Sophistication of this kind is difficult to detect, by reason of the variations of the original bark in composition. The lower grades of ground cinnamon are also adulterated with barks of allied species, refuse found in the bundles of cinnamon as imported, mahogany and other woods, flours of various kinds, oil-cake, and similar materials. These are often readily detected by the microscope.

In Austria, Bavaria, and Switzerland, cinnamon or cassia containing more than 5 per cent. of ash or 1 per cent. of sand is held to be adulterated.

## CLOVES

Cloves are the unexpanded flower of the *Eugenia aromatica* O. Kuntze, of the order *Myrtaceæ*. They consist of a dark brown, cylindrical calyx, 3 to 4 mm. thick, bearing a several-celled ovary and a globular head of four petals. Many oil glands are under the epidermis.

Cloves contain a volatile oil, resin, tannin, and gum, but no starch. The volatile oil is thicker than most essential oils and becomes still thicker and darker with age. It has the odor of cloves and a burning aromatic taste. Its specific gravity is from 1.034 to 1.056; it boils at 240°. The oil obtained from clove stalks has a specific gravity of 1.009. Oil of cloves dissolves freely in alcohol. Strong solution of potassium hydroxid converts it into a crystalline mass of potassium eugenate. It is sometimes slightly dextrorotatory. It consists principally of a hydrocarbon and eugenol (eugenic acid). On distilling a mixture of cloves and potassium hydroxid solution, the hydrocarbon is obtained as an oil of specific gravity 0.918, boiling at 251°. By decomposing potassium eugenate with sulfuric acid and distilling, eugenic acid is obtained as a colorless oil of specific gravity from 1.076 to 1.078, boiling at 247.5°. Caryophyllin and a salicylic ester have also been found.

*Adulterations.*—In addition to the adulterants usually employed for ground spices, clove stems and the fruit of the clove, the so-called "mother cloves," may be added. The analysis of a sample of clove stems is given below. They may be detected by the microscope by the presence of numerous stone cells, bast fibers, and scaliform ducts. The form of the stone cells varies greatly; the walls are thick and the interior cavity may be simple or ramifying. The bast fibers are usually long, spindle-shaped, and thick. The scaliform ducts, together with the stone cells, are the best evidence of the presence of

clove stems. In mother-cloves, the stone cells are very thick-walled and have a nodulated exterior, which enables them to be distinguished easily. The seeds contain starch and raphides. The starch granules resemble those of some kinds of arrow-root; they are principally pear-shaped, or, rather, slender and slightly curved, generally single, and show a well-marked cross under polarized light. There is a small hilum at the broad end. The resemblance to arrowroot starch is not likely to cause confusion, as the latter is too costly for use as an adulterant.

Cloves are also adulterated by the addition of samples from which a portion of the essential oil has been removed. This is usually difficult of detection on account of the great variation in the amount of oil found in pure samples.

#### ANALYSES OF CLOVES AND STEMS

	WHOLE CLOVES.			STEMS.
Water, . . . . .	16.39	2.90 to 10.67	. .	10.18
Ash, . . . . .	4.84	5.25 " 13.05	. .	6.96
Volatile Oil, . . . . .	16.98	10.23 " 18.89	9 to 21	4.40
Fixed ether-residue, . . . . .	6.20	7.12 " 10.24	. .	4.03
Crude fiber, . . . . .	10.56	6.18 " 9.75	. .	13.58
Nitrogen, . . . . .	0.95	0.76 " 1.12	. .	0.92
Analyst, . . . . .	Laube and Allendorf	Richardson, 7 samples	Dietsch	Richardson

In 20 samples, either known to be pure, or in which no adulteration could be detected by the microscope, A. L. Winton found the following range in composition :

	PER CENT.
Volatile oil, . . . . .	10.01 to 18.32
Fixed ether-extract, . . . . .	4.90 " 6.20
Ash, . . . . .	6.50 " 7.95

ANALYTIC METHODS.—The presence of a large amount of volatile oil necessitates a departure from the methods usually

employed for spices. The following method for non-volatile ether-extract and volatile oil is practically the same as that adopted by C. Richardson and A. L. Winton: 2 grams of the material are weighed into a fat-free paper thimble, which, with its contents, is dried by standing in a desiccator over sulfuric acid for 16 hours, after which the ether-soluble matters are extracted as described on page 49. The ethereal solution is transferred to a tared receptacle and allowed to evaporate at the ordinary temperature. After standing 18 hours over sulfuric acid, the total ether-extract is weighed. It is then heated first at 100° for 6 hours, and then at 110°, until the weight becomes constant, the loss being volatile oil, and the residue the fat and resin. The fiber may be determined as usual on the residue insoluble in ether (p. 46).

## MUSTARD

Mustard is prepared from the seeds of the *Brassica nigra* Koch (black mustard) and *B. alba* Hkr. f. (white mustard). Commercial mustard may be a mixture of the two forms. The seeds are finely powdered and passed through a sieve in order to remove husks. Both forms contain a fixed oil in fairly constant proportion, albuminous matter, gum, sinapin thiocyanate, and an enzym, myrosin, but no starch. White mustard contains also the glucosid, sinalbin; and black mustard the glucosid, potassium myronate. These glucosids are decomposed by the enzym, on addition of water, but the action is not hydrolytic.

*Allyl isothiocyanate, volatile oil of mustard*, is a colorless liquid, specific gravity  $\frac{15^{\circ}}{15^{\circ}}$  1.018, boiling at 148–150°, and volatile in a current of steam. It has a strong mustard-like odor and the vapor excites a flow of tears. It is slightly soluble in water and much more so in alcohol, ether, petroleum

spirit, and carbon disulfid. It is a powerful rubefacient and vesicant.

*Acrinyl isothiocyanate* is a yellow liquid of pungent burning taste. It is a less powerful vesicant than the oil from black mustard and is but slightly volatile in steam. It is insoluble in water, but soluble in alcohol and ether.

Black mustard seeds do not contain sufficient myrosin to convert all of the potassium myronate present. White mustard seeds, on the contrary, contain more myrosin than is required to convert the sinalbin, so that by a judicious mixture of the two a greater yield of allyl isothiocyanate is secured. White mustard yields only traces.

Myrosin is coagulated by heat, so that if mustard be introduced into boiling water, no volatile oil is produced. It is said to recover its converting power by immersion in water for some days.

The fixed oil of mustard has the following physical and chemical constants: Sp. gr.,  $\frac{15^{\circ}}{15^{\circ}}$ , 0.914 to 0.920; saponification value, 170 to 175; iodine value, 92 to 106. About 35 per cent. is usually present. Commercial samples of good quality may contain much less, a portion having been expressed in the manufacture of the mustard flour.

The following are some results of examination of pure samples:

Mean of three closely concordant analyses of white mustard by Leeds and Everhart:

Water, . . . . .	6.83 per cent.
Potassium myronate, . . . . .	0.64 "
Sinapin thiocyanate, . . . . .	11.12 "
Myrosin and albumin, . . . . .	28.48 "
Fixed oil, . . . . .	29.21 "
Ash, . . . . .	3.75 "

Variations in composition of ground mustard seeds, according to figures published by A. O. A. C.:

	PER CENT.
Moisture, . . . . .	3 to 8
Ash, . . . . .	4 to 7
Ether-extract, . . . . .	31 to 37
Fiber, . . . . .	4 to 6.5
Aqueous extract, . . . . .	30 to 38
Sulfur, . . . . .	1 to 1.6

When prepared from partially expressed seeds, the mustard will contain less oil (ether-extract) and a correspondingly larger proportion of the other ingredients.

*Adulteration.*—The most common adulterant for mustard is rice flour or wheat flour. These are readily detected by the microscope and by the presence of starch. This may also be present as a constituent of turmeric, added to color pale samples. Starch may be detected by boiling a portion of the sample with water, filtering, and adding iodine to the filtrate. It is estimated as on page 97. The proportion of starch in wheat flour is about 72 per cent. A. H. Allen suggests the determination of the amount of fixed oil, which is usually about 35 per cent., and calculating from its deficiency the proportion of diluent present. In view of the practice of some manufacturers of pressing the seed, such a method is no longer reliable, but may often be of value as corroborative evidence.

Of mineral additions, calcium sulfate, chalk, and lead chromate have been employed. These are detected in the ash.

Yellow coloring-matters are frequently employed, the most common being turmeric, Martius' yellow, and naphthol yellow S. Coal-tar colors may be detected by methods given on pages 77–82; turmeric, by the test given under "Mace" or by the principle of the test for boric acid, page 89.

#### FLAVORING EXTRACTS

**Vanilla Extract.**—The highest grade of this preparation is obtained by macerating vanilla beans with alcohol of 50 per

cent. The cheaper grades contain cumarin, artificial vanillin, some glycerol, and caramel or coal-tar colors. The cumarin may be either added as such or obtained by macerating tonka beans in the solvent. In cheap extracts a very dilute alcohol is used and the solvent action aided by some alkaline substance, generally acid potassium carbonate. The following is a published formula for a very cheap imitation extract :

Vanillin, . . . . .	1 gram
Cumarin, . . . . .	1 gram
Alcohol, . . . . .	125 c.c.
Glycerol, . . . . .	65 c.c.
Water, . . . . .	1 liter
Caramel to color.	

Commercial vanilla extracts have been examined by W. H. Hess. He gives the following test as a critical one in distinguishing true from imitation extracts: A portion of the sample should be mixed with a few drops of lead acetate solution; if a bulky flocculent precipitate does not form, the extract is not of high quality. The process given by Hess may then be applied to establish its general character :

5 c.c. of the extract are diluted slowly with 10 c.c. of water and the mixture shaken. A flocculent reddish-brown precipitate shows that no alkali has been added. A milky solution indicates a foreign resin. Hydrochloric acid is added drop by drop to a portion of the diluted liquid; only a slight turbidity should result. If the turbidity is considerable and the color fades, alkali has been employed in making the extract.

25 c.c. of the sample are concentrated on a water-bath until the alcohol is removed and made up to the original volume with water. The vanilla resin will appear as an amorphous, flocculent, reddish-brown mass if alkali be absent. The cold solution is acidified with hydrochloric acid, when the whole of the resin will separate, leaving the liquid nearly colorless. After standing several hours the residue may be



collected on a filter, washed with water, and the filtrate and precipitate further tested.

A piece of the filter with resin attached is placed in sodium hydroxid solution. A deep red solution should be formed. A solution of a portion of the precipitate in alcohol should not give any marked reaction with ferric chlorid or hydrochloric acid.

A portion of the filtrate is concentrated at a low temperature until its color approximates that of the original sample, a few drops of strong hydrochloric acid are added, and gently heated. Caramel will produce a yellowish-red flocculent precipitate. The liquid is allowed to cool, filtered, and the precipitate washed with water; if from caramel, the precipitate will be insoluble in water, alcohol, and ether, soluble in sodium hydroxid, glacial acetic acid, and dilute alcohol.

A small portion of the filtrate is made alkaline with ammonium hydroxid; natural color is much deepened. Zinc dust is added, and the liquid warmed gently. The color should return to about the tint it possessed before the ammonium hydroxid was added, but azo-colors will be completely bleached. If the latter effect occurs, some of the liquid should be mixed with hydrogen dioxid, when the color will return.

The caramel test described on page 130 will probably be of service in these examinations.

*Detection of Cumarin and Vanillin.*—50 c.c. of the sample are evaporated at low temperature, with addition of water from time to time, until the alcohol is removed. Lead acetate solution is added slowly, with constant stirring, until precipitation ceases. The liquid is filtered, the precipitate washed with a few c.c. of hot water, the filtrate cooled, and agitated with successive portions, 20 c.c. each, of chloroform until a few drops of the latter leave no residue when evaporated on a watch-glass. Four extractions will usually be sufficient.

The chloroform extracts are mixed and shaken with successive portions, 2 c.c. each, of ammonium hydroxid solution, sp. gr. 0.960, until the latter no longer becomes yellow. Vanillin dissolves in the ammoniacal solution, while the cumarin remains in the chloroform.

The chloroform is evaporated, best under reduced pressure, and the residue dried, either at low pressure over sulfuric acid, or in an air-bath not over 45°, is repeatedly extracted with very light petroleum (so-called ligroin), boiling about 35°, until a drop of the solvent leaves no residue. The collected ligroin solutions are evaporated and (best at low pressure) dried at not above 45°. The residue is cumarin. The melting-point (67°) and odor will serve to confirm the analysis.

The ammonium hydroxid solution is rendered slightly acid with hydrochloric acid and the vanillin removed by repeated agitation with chloroform. The chloroform is evaporated, the residue dried at not above 55°, and washed repeatedly with small portions of ligroin, the portions collected evaporated as before, and the residue, vanillin, is weighed. It may be identified by melting-point (80°–81°) and the other tests. The process may be simplified if merely the qualitative recognition of cumarin in commercial vanilla extracts be required.

**Lemon Juice and Lemon Sirup.**—A. Bornträger furnishes the following analyses of lemon juice :

	RIPE FRUIT.	UNRIPE FRUIT.
Citric acid, . . . . .	7.25	7.70
Reducing sugar, . . . . .	0.75	0.21
Sucrose, . . . . .	0.19	0.78
Ash, . . . . .	0.39	0.49
Total solids, . . . . .	8.87	9.30

Bornträger also examined several samples of lemon sirup giving the following results. No. 2 has been sophisticated :

	No. 1.	No. 2.
Citric acid, . . . . .	14.40	5.42
Tartaric acid, . . . . .	0.00	10.70
Reducing sugar expressed as dextrose, . . . . .	30.10	38.42
Sucrose, . . . . .	0.00	0.00
Ash, . . . . .	0.32	0.72
Total solids, . . . . .	81.92	80.56

The reducing sugar may result from the inversion of the cane-sugar. The following formula for a cheap lemon-extract is quoted from a trade circular :

Lemon oil, . . . . .	1 gram
Lemon-grass oil, . . . . .	0.1 c.c.
Citric acid, . . . . .	0.5 c.c.
Alcohol, . . . . .	16.0 c.c.
Water, . . . . .	110.0 c.c.
Turmeric tincture to color.	

Magnesium carbonate is used as a clarifying agent, but is removed by filtration. Artificial colors, especially naphthol yellow S, are often used as coloring agents.

Analytic examinations will be usually directed to determine the presence of artificial colors, glucose, and preservatives, for which see pages 77, 115, and 86.

*Tartaric acid* may be determined as follows: 20 grams of the sirup are mixed with 5 grams of potassium chlorid, the solution neutralized with potassium hydroxid and made up to 50 c.c. with water. 5 grams of citric acid are added, the solution well stirred, and allowed to stand overnight. The precipitated acid potassium tartrate is washed first with a saturated solution of the same substance, then twice with a 10 per cent. solution of potassium chlorid, and titrated hot with standard alkali.

#### CATSUP AND TABLE ACCESSORIES

Catsup is prepared from the pulp of tomatoes with addition of vinegar and various spices. The bottled catsups almost always contain artificial colors and preservatives. The pre-

servative is usually salicylic acid or sodium benzoate, but boric acid may be used. It must be borne in mind that small amounts of boric acid may exist in some of the materials used in making the catsup, and also that some manufacturers buy the tomato pulp from canning establishments, and this may be treated with a little salicylic acid to prevent it spoiling in warm weather. The detection of artificial colors and preservatives will be attained by the general processes given in the sections on those subjects.

Many other articles, such as pickles, pickled onions, chow-chow, horseradish, and sauces, are now sold in bottles or cans. These are rarely colored, but may contain preservatives, especially salicylic acid or sodium benzoate, detected as noted above.

**Desserts.**—Under this head will be included ice-cream, water-ices, jams, jellies, marmalades, fruit sirups, fancy cakes, pies, and custards. The component parts of the higher grades of these articles will be found in cook-books. The analytic investigations will be limited to the detection of preservatives, artificial colors, starch, gelatin, and substitutes for cane-sugar. The detection of these substances is given elsewhere, except as to gelatin, for which the following process has been proposed: The material is boiled with water, filtered, the filtrate boiled with excess of potassium dichromate, cooled, and a few drops of sulfuric acid added. If gelatin is present, a flocculent precipitate will be formed.

It is probable that the reaction of gelatin with formaldehyde could be utilized in these examinations.

*Ice-cream* is not subject to serious adulteration. The cheaper grades contain much starch, and often artificial flavors and colors. In hot weather, milk and milk products are liable to become very poisonous by the development of bacteria, and such cases are often wrongly charged to adulteration. Ice-cream and similar refreshments hawked about

the streets of large cities are very apt to be dirty, containing bodies of insects and other filth.

The method employed by L. K. Boseley for the analysis of marmalade will be applicable in many cases to jams, jellies, and similar articles.

*Water.*—Several grams of the well-mixed sample are weighed in a flat basin with a glass rod. The mass is warmed and 5 c.c. of 40 per cent. alcohol added. 15 grams of dry quartz sand are stirred in. The dish is heated on a water-bath for one hour, 5 c.c. of absolute alcohol added, and again heated for one hour, and then in an air-bath until the weight is practically constant, which may require more than 24 hours.

*Polarimetric Examination.*—A weight of the well-mixed sample equal to 2.5 times the normal weight of the instrument to be used (*i. e.*, 65.12 for instruments adapted to a concentration of 26.048) is dissolved in about 50 c.c. of cold water, added in small portions with stirring, transferred to a 250 c.c. flask, the residue washed, and the washings added to the contents of the flask. Lead subacetate is added in amount not quite sufficient to remove the acidity, the flask filled to the mark and the liquid passed through a dry filter, the first 20 c.c. rejected, and the polarimetric reading of a portion of the remainder of the filtrate taken in the usual manner. It will be almost always decidedly positive. 50 c.c. of the filtrate are inverted as described on page 124 and the reading again taken at a temperature as near as possible to that of the first reading. For the calculation of sucrose see rules on page 125.

## ALCOHOLIC BEVERAGES

## CIDER

Cider is the juice of apples either before or after fermenting; when the alcohol is in considerable amount, the liquid is often called "hard cider." Cider differs from wine in containing no tartrates, and larger amounts of malates and calcium compounds. Pear cider, often called "perry," contains more sugar than apple cider, and therefore, yields more alcohol when fully fermented. The following analyses of apple cider by R. Kayser, quoted by A. H. Allen, represent the same sample before and after fermentation. The figures are grams per 100 c.c.:

	UNFER- MENTED.	FERMENTED.
Total solids, . . . . .	16.25	2.36
Alcohol, . . . . .	. .	4.6 (5.8 c.c.)
Ash, . . . . .	0.35	0.31
Malic acid, . . . . .	0.33	0.30
Acetic acid, . . . . .	. .	0.08
Sugar, . . . . .	12.50	0.75
Glycerol, . . . . .	. .	0.68

G. S. Cox obtained the following results from unfermented cider:

Total solids, . . . . .	14.83	13.36
Ash, . . . . .	0.525	0.286
Percentage of ash to solids, . . . . .	3.54	2.14

The following are some analyses, by J. Embrey, of English and American ciders:

	ALCOHOL.	EXTRACT.	ASH.	SUGAR.	VOL. ACID AS ACETIC.	FIXED ACID AS MALIC.
American:						
1, . . . . .	2.91	9.2	0.3	7.91	0.096	0.33
2, . . . . .	3.49	9.6	0.32	8.2	0.048	0.671
3, . . . . .	2.45	8.96	0.24	6.93	0.128	0.712
English:						
Unfermented juice						
from choice apples, . . . . .	0.21	12.06	0.3	10.84	0.024	0.549
New English cider, . . . . .	3.32	6.7	0.34	3.86	0.144	0.244
Old English perry, . . . . .	3.64	4.5	0.3	0.36	0.222	0.244

From the above and other examinations Embrey is of the opinion that unwatered cider will not contain less than 0.25 per cent. of ash.

**ADULTERATIONS.**—The usual adulterations of cider are dilution with water, addition of soda or lime in order to correct acidity, and addition of preservatives. The ash of cider contains no sodium. When heated, it volatilizes at a comparatively low temperature, and imparts to flame a pure potassium color. The dilution of cider with ordinary water containing even a small proportion of sodium may be detected by this test. The proportion of ash to the original solids may furnish some indication of the nature of a sample under examination. In unfermented cider the proportion of ash to total solids will range from 2 to 6 per cent. If the sample be fermented, an allowance must be made for the loss in solids. (See under "Cider Vinegar.")

According to the recommendations made to the A. O. A. C. in 1897 by the referee on food adulterations, pure cider will have the following composition :

	GRAMS PER 100 C.C.
Alcohol, . . . . .	below 7
Extract, . . . . .	2.0 to 8.0
Sugar, . . . . .	0.4 to 4.0
Total acidity, calc. as sulfuric acid, . . . . .	0.2 to 0.5
Fixed acids, calc. as sulfuric acid, . . . . .	0.1 to 0.27
Ash, . . . . .	0.17 to 0.35
Potassium carbonate, . . . . .	0.14 to 0.23

The preservatives used are commonly salicylic acid and sulfites, but formaldehyde is now sometimes used. The analysis of cider is to be conducted according to the methods given for alcoholic beverages proper.

## SPIRITS

Spirits are the liquors obtained by the distillation of alcoholic liquids. The latter are the results of fermentation of saccha-

rine infusions derived from barley, oats, wheat, maize, rice, potatoes, or from the juice of fruits, sugar-cane, beet-root, etc. The distilled liquor contains water and ethyl alcohol along with a small proportion of its homologues (fusel oil), aldehyde, acetic acid, and various esters. The amount and nature of these associated bodies will depend upon the nature of the fermented material and the method of manufacture. The character of the distilled spirit is further modified by the addition of various flavoring materials.

## WHISKEY

Whiskey is the spirit distilled from fermented grain. In some cases malted grain is used, but more usually a mixture of malted and unmalted grain is employed. Spirit from raw grain usually contains a larger proportion of fusel oil. The grain commonly employed in the United States is rye, but wheat and maize are also used to a considerable extent and glucose is a frequent addition. The weak spirit (so-called "low wine") which is obtained by distillation is usually redistilled, by which it is obtained stronger and less charged with fusel oil. When only malted grain is used, the liquid is sometimes distilled in small stills, called "pot heads," and at once set aside to age without redistillation.

Freshly distilled whiskey is colorless and of disagreeable flavor. It is usually stored in sherry casks, where it is allowed to remain for a considerable time until it has aged or ripened, the process consisting in the conversion of the fusel oil into various esters of agreeable smell and taste. At the same time a small amount of tannin and other matters are extracted from the cask, and the whiskey acquires an amber or yellow color, which is frequently heightened by the addition of caramel, logwood, catechu, tea infusions, etc. Old whiskey has an acid reaction, due to the presence of a small amount of acetic



and possibly other acids. The acidity increases with age, but is rarely over 0.1 per cent. expressed as acetic acid.

The U. S. Pharmacopeia defines whiskey to be "a distillate from the mash of fermented grain, as maize, wheat, or rye. It is an amber-colored, slightly acid liquid. The specific gravity should be not more than 0.930 nor less than 0.917, corresponding to an alcoholic strength of from 44 to 50 per cent. by weight or 50 to 58 per cent. by volume. If 100 c.c. be slowly evaporated in a tared capsule in a steam-bath, the last portion should not have a harsh or disagreeable odor (absence of more than mere traces of fusel oil.) The residue, dried at 100°, should not weigh more than 0.21 gram, have no sweet or distinctly spicy taste, should dissolve almost completely in 10 c.c. of cold water to form a solution not more deeply colored than light green by a few drops of ferric chlorid solution (absence of more than traces of oak tannin). 100 c.c. of whiskey should not require more than 12 c.c.  $\frac{N}{10}$  sodium hydroxid to render it distinctly alkaline."

In Scotland and Ireland the drying of the malt takes place in kilns in which peat is used as fuel, and the spirit whiskey made from it has a strong smoky flavor. This is often imitated by the addition of two drops of creasote to the gallon of spirits. A variety of whiskey is sometimes made by distilling cider, and is known as apple-whiskey or apple-brandy.

English whiskies are occasionally adulterated with methyl alcohol. Cayenne pepper is also said to be added in order to give greater warmth of taste, and thus enable a weak spirit to be sold for a strong one. In some cases it appears to have been added simply as a flavor.

Lead, copper, and zinc have been found in whiskey, and are probably derived from the apparatus employed in the distillery. They are also said to have been added directly.

The following are some results of analyses of commercial whiskey by A. H. Allen :

	COMMERCIAL SCOTCH WHISKEY.	COMMERCIAL IRISH WHISKEY.
Specific gravity, . . . . .	0.9416	0.9408
Alcohol (percentage by weight), . . . . .	39.05	39.30
Secondary constituents, expressed in grains per imp. proof-gallon :		
Free acid, as acetic, . . . . .	10.2	6.8
Ethers in terms of acetic ether, . . . . .	46.5	23.1
Higher alcohols in terms of amyl alcohol, . . . . .	89.6	78.8
Aldehyde, . . . . .	Trace.	Trace.
Furfural, . . . . .	"	"

## BRANDY

Brandy, also called French brandy or "cognac," is the spirit obtained by distilling wine. An inferior quality is manufactured from skins and stalks ("marc") of the grapes. Such brandy usually contains more fusel oil than that made from wine. So-called British brandy is made from grain spirit to which is added flavoring esters, such as ethyl acetate, pelargonate and nitrate, bitter almonds, spices, and caramel. Freshly distilled brandy is colorless, but on standing in casks it dissolves a minute quantity of tannin and other bodies and acquires an amber tint. It is also frequently colored with caramel.

Ordonneau obtained the following results from a French brandy, 25 years old, by fractional distillation :

	GRAMS PER 100 LITERS.
Normal propyl alcohol, . . . . .	40.0
Normal butyl alcohol, . . . . .	218.6
Amyl alcohol, . . . . .	83.8
Hexyl alcohol, . . . . .	0.6
Heptyl alcohol, . . . . .	1.5
Ethyl acetate, . . . . .	35.0
Ethyl propionate, butyrate, and caproate, . . . . .	3.0
Öenanthic ether, . . . . .	4.0
Aldehyde, . . . . .	3.0

The ferment of grape skins, *Saccharomyces ellipsoïdes*, produces normal butyl (tetryl) alcohol, but in fermentation by brewer's yeast (*S. cerevisiæ*) isobutyl alcohol is formed. By

the use of the former ferment, with saccharine solutions other than grape-juice, a spirit may be produced having characters similar to French brandy.

### GIN

Gin, and the varieties known as Hollands or Schnapps, are usually prepared by redistilling grain spirit which has been flavored with various bodies, among which may be mentioned juniper berries or oil of juniper, turpentine, coriander and cardamon seeds, capsicum, orris, angelica, and calamus roots. Gin is without color and is comparatively free from fusel oil and the associated bodies found in brandy and whiskey.

### RUM

Rum is the spirit obtained by distilling the fermented juice of the sugar-cane, or, more commonly, by distilling fermented molasses. The flavor of rum is due largely to the presence of ethyl butyrate and ethyl formate. It is colored either by long keeping in casks, or by the addition of burnt sugar. Much of the commercial article is made from grain spirit to which has been added butyric acid or butyric or acetic esters. Pineapple and tannin-containing materials are also added. According to A. H. Allen, the presence of formates might serve to distinguish genuine rum from the factitious product. The rum should be evaporated almost to dryness with a slight excess of sodium hydroxid and the residue treated with phosphoric acid and distilled. The distillate from genuine rum will strongly reduce silver nitrate, and give the other reactions for formic acid.

### MALT LIQUORS

These are, strictly speaking, infusions of malt, fermented by yeast, and rendered bitter by the addition of hops. Hop-

substitutes are little used unless the price of hops advances, when quassia, chiretta, and aloes may be employed. The common substitutes for malt are unmalted cereals, glucose, and starch.

Two methods of fermentation are in use for the preparation of beers. The "high" or "surface" fermentation, employed for English beers, takes place at a temperature of  $15^{\circ}$  to  $20^{\circ}$ , and is completed in from 4 to 8 days. The "low" or "bottom" fermentation, employed in Germany, takes place at a temperature of from  $4^{\circ}$  to  $8^{\circ}$ , and requires from 20 to 24 days for completion. In this process the yeast remains at the bottom of the vat. In each of these there is a predominance of particular species of yeasts, and unless carefully selected and cultivated, the yeast mass will contain species producing irregular and often objectionable fermentation-products. In this way malt liquors may acquire unpleasant bitterness or odor, or troublesome turbidity.

The following are the principal varieties of malt liquors:

ALE, made from a light-colored malt, usually with addition of glucose, and a large proportion of hops. So-called "mild ales" are usually sweeter, contain a larger proportion of alcohol, and are less bitter.

PORTER and STOUT are principally distinguished from the above by their flavor, derived from the use of a certain proportion of roasted malt. They also contain less hops.

Ale, porter, and stout are made by the high fermentation process. LAGER or GERMAN BEER is prepared by the low fermentation process and contains less alcohol, more sugar, dextrin, and nitrogenous matter, and is more highly charged with gas. Lager beers are liable to undergo a second fermentation unless kept at a low temperature.

So-called WEISSBIER is light-colored and about half the strength of lager beer. Rice is often used in its manufacture.



**ROOT BEERS and MEAD.**—Solutions of cane-sugar flavored with herbs and roots are much used for the manufacture of home-brewed beers. These are subjected to a brief fermentation in closed vessels, and, as a rule, but insignificant proportions of alcohol are formed.

The principal constituents of beer are as follows :

*Volatile.*—Water, alcohol, acetic and other acids.

*Fixed.*—(Extract.) Sugar, chiefly maltose, dextrin, and similar bodies, proteids, glycerol, lactic acid, succinic acid, bitter principles, and mineral matters, chiefly phosphates.

**ADULTERATION.**—The chief adulteration of malt liquors consists in the addition of substances other than malt and of preservatives. The use of glucose is very common, and may possibly be detected by the presence of gallisin, which is a usual constituent of the commercial article. The substitution of any considerable proportion of glucose, rice, or starch for the barley will be indicated by the lowered proportion of proteids, ash, and phosphates.

The addition of preservatives, especially salicylic acid, sodium fluorid, sodium silicofluorid, and of sulfites is very common. Sodium bicarbonate is also added in order to correct acidity. The quantity of chlorids may, at times, be considerable, due either to the addition of salt, or to the presence of chlorids in the water used in making the mash. The direct addition of salt is probably infrequent.

The following recommendations as to standards of composition of beer were made in 1897 to the Association of Official Agricultural Chemists by the referee on food adulteration :

“The glycerol content of beer should not be less than 0.4 gram per 100 c.c. The ash should not be less than 0.12 nor greater than 0.30 gram per 100 c.c. The presence of less than 0.10 gram indicates that some malt substitute low in ash, such as starch, has been used in the preparation of the beer, while if the ash content be greater than 0.30 gram per 100

c.c., and the volatile acids, calculated to acetic acid, less than 0.075 gram per 100 c.c., it is probable that an excess of acid has been neutralized by sodium carbonate, and the ash of the beer should be examined for both sodium and carbonic acid. The phosphoric acid should not be less than 0.05 gram nor greater than 0.10 gram per 100 c.c. If less than 0.05 gram, it is probable that a portion of the malt has been replaced by starch or similar substance."

## WINE

Wine has been defined to be the fermented juice of the grape with such additions as are essential to the stability or keeping of the liquid. The method of preparation is, briefly, as follows: The grapes are crushed, the stems being removed in the case of the better grades of wine, and the juice expressed. The juice or "must" is sometimes allowed to stand in contact with the skins for several days in order to extract additional "bouquet." In the case of red wines, the expression of the juice and removal of the skins do not take place until the fermentation is practically completed. The juice of most varieties of grapes are colorless, but in the presence of alcohol formed by the fermentation the red coloring-matter of the skin is extracted; red wine contains a greater proportion of tannin than white wine. The chief fermentation of the wine usually takes place in from four days to several weeks, according to the temperature at which it is conducted. After this, the liquid is drawn off into casks, where a secondary quiet fermentation takes place. The wine is then allowed to age or ripen, a process which involves chiefly direct oxidation, and during which potassium acid tartrate is deposited, along with a considerable proportion of the coloring-matter, and, by the interaction of the alcohols with

the acids and other constituents present, various esters are formed which give flavor and bouquet.

The yeast that ferments the must is found on grape skins. There are many varieties, some of which produce special flavors, and by the application of these in special cases the flavor of the wine may be modified.

Wines prepared as above usually contain very little sugar, and are termed *dry wines*, as distinguished from "full-bodied" or *sweet wines*. Some wines are prepared by adding to the must a certain proportion of alcohol, which causes the fermentation to cease before the complete conversion of the sugar is effected. Port and sherry are manufactured in this way.

Champagne is usually prepared as follows: The pressed grapes are fermented as rapidly as possible until but little sugar is left. The clarified wine is blended with other wine to bring it to the quality desired, and pure sugar (about 2 per cent.) is added and the liquid placed in strong bottles, which are tightly stoppered and placed horizontally until fermentation is completed, and then with the necks downward, and, as the wine clarifies, the yeast-sediment collects on the stopper. This is promoted by frequent turning and manipulation of the bottle. The bottle is then skilfully uncorked and a small portion of the wine, carrying with it the sediment, removed. The space so emptied is filled by the addition of wine and a certain proportion of so-called liqueur, and the bottle recorked and wired. These operations are performed so quickly that there is but little loss of carbon dioxide. The liqueur consists of a mixture of sugar, wine, and cognac. Champagne is sometimes prepared by adding the liqueur to the fermented wine and charging the liquid with carbon dioxide under pressure.

The normal constituents of wine are water, alcohol and its homologues, acetic acid, succinic acid, various compound



ethers, sugar, gum, pectin, glycerol, tannin, coloring-matters (in red wine), tartaric acid, calcium or potassium tartrates, phosphates, and other mineral matter.

The sugar in wine is apt to be chiefly levulose, dextrose being more readily fermentable.

The table on page 338 gives the composition of must and wines from various sources expressed in grams per 100 c.c. The data are derived in most cases from the examination of a great many samples.

**ADULTERATION.**—The fact that the composition of wine varies within notable limits renders it impossible to assign absolute standards and allow a margin for the addition of water and other substances without so far changing the composition as to enable the chemist to determine whether a given sample is or is not genuine. Usually it can only be stated that the sample conforms in composition to that of genuine wine.

In some cases additions to the wine or must are regarded as legitimate. Thus, it has been found that a certain proportion of acid to sugar in the must is best adapted to the production of good wine; and in cases in which this proportion does not obtain, it is the practice, in some localities, to make such additions as are necessary to bring these constituents within the proper limits.

The following conclusions were arrived at by an official German commission:

The total extract of wines should not be below 1.5 grams per 100 c.c. After deducting the non-volatile acids, the extract should be at least 1.1 grams per 100 c.c.

Natural wines usually contain a close approximation of 1 part ash to 10 parts of extract.

The proportion of free acid calculated as tartaric acid appears not to exceed one-sixth of the total volatile acid.

Genuine wines will not contain less than 0.14 gram of ash nor more than 0.05 gram of sodium chlorid in 100 c.c.

SOURCE.	ALCOHOL.	EXTRACT.	FREE ACID EXPRESSED AS TAR- TARIC.	SUGAR.	GLYCEROL.	ASH.	PHOS- PHORIC OXID.	POTASSIUM OXID.	SULFURIC OXID.	TANNIN.
<i>Must:</i>										
Rhine wine must, { min. max.			0.20 1.18	12.89 35.45		0.20 0.63				
Various musts, average, .		18.78	0.92	16.05		0.26	0.04		0.01	Traces.
<i>Wine:</i>										
French red, . . . { min. max.	6.39 9.32	1.96 3.98	0.38 0.78	0.11 0.84	0.57 1.04	0.19 0.30	0.015 0.062	0.78 0.125	0.026 0.064	0.11 0.30
Spanish red, . . . { min. max.	9.67 15.02	2.38 5.30	0.35 0.80	traces 0.54	0.63 1.14	0.41 1.09	0.019 0.040	0.182 0.395	0.079 0.332	0.080 0.381
Italian, . . . . { min. max.	8.14 11.92	2.23 4.15	0.36 0.75	0.04 0.85	1.40 1.59	0.22 0.37	0.020 0.037	0.085 0.140	0.011 0.025	0.07
Californian red, . { min. max.	8.13 11.93	1.39 2.83	0.38 0.87	traces 0.50	0.30 0.89	0.18 0.45				
Californian white, { min. max.	8.98 13.35	1.16 2.45	0.42 0.75	traces 0.39	0.35 0.84	0.18 0.26				
<i>Sweet wines:</i>										
Port, . . . . . { min. max.	15.71 17.87	6.69 9.90	0.29 0.47	4.42 8.12	0.23 0.71	0.18 0.33	0.028 0.034	0.085 0.133	0.015 0.045	
Sherry, . . . . . { min max.	11.98 19.88	1.88 8.13	0.25 0.71	0.52 4.80	0.14 0.99	0.20 0.92	0.015 0.053	0.136 0.418	0.022 0.405	
Madeira, . . . . { min. max.	14.85 16.14	4.60 6.71	0.30 0.52	2.48 3.88	0.46 1.04	0.27 0.40	0.051 0.082	0.145 0.162	0.048 0.097	
Champagne, . . . { min. max.	8.14 10.85	8.13 20.5	0.46 0.70	6.4 8.5	0.21 1.13	0.10 0.23	0.012 0.048	0.017 0.35	Carbon dioxide {	0.43 0.86

The following recommendations as to standards were made in 1897 to the A. O. A. C. by the referee on food adulteration :

"The composition of dry wines and sweet wines, calculated to sugar-free substances, should not vary far from the following figures :

	GRAMS PER 100 C.C.	
	Red.	White.
Alcohol (by volume), . . . . .	12.00	11.50
Extract, less sugar, . . . . .	2.80	2.00
Total acidity, . . . . .	0.50	0.55
Tannin and coloring-matter, . . . . .	0.25	0.96
Ash, . . . . .	0.28	0.20

These figures are for new wines. After standing for two or three years the proportion of extract will decrease about 10 per cent. Wine should be regarded with suspicion which contain less than 2.4 grams or more than 3.2 grams of extract per 100 c.c., or which contain less than 0.2 gram or more than 0.35 gram of ash per 100 c.c., or if the total acidity is less than 0.45 gram hydrochloric acid per 100 c.c., the ash less than one-eighth or more than one-half of the sugar-free extract, the sulfates correspond to more than 0.2 gram potassium sulfate per 100 c.c., and the chlorin calculated to sodium chlorid, over 0.2 gram per 100 c.c.

"With American wines the presence of volatile acid, calculated to acetic acid, in excess of one-fourth of the total acid, may be considered evidence of adulteration, though with European wines the ratio is somewhat larger."

The plastering of wines consists in sprinkling the grape or must with plaster-of-Paris, with a view of securing a quicker fermentation, better color, and keeping qualities. Plastered wine shows but a small increase in ash, but the wine from plastered must shows a large increase in the form of potassium sulfate rather than calcium sulfate. If a wine unusually rich in sulfates and potassium compounds contains

little or no tartar, it must have been plastered, and the absence of alkalinity in the ash will confirm this.

Sulfurous acid is often present in new wines, from the use of sulfites or burning sulfur for the purpose of disinfecting the casks.

The additions to wine commonly detected are sugar, glucose, honey, glycerol, tartaric acid and other vegetable acids, gums, tannin, vegetable astringents, coloring-matters, flavoring ethers, salicylic acid and other preservatives. In order to increase the sugar, total extract and free acid, figs, dates, tamarinds, and St. John's bread are frequently employed. Dried raisins are largely used for the manufacture of imitation wines.

A form of adulteration is the decolorization of red wine by the use of charcoal or possibly potassium permanganate, the product being sold as a genuine white wine. H. Astruc has made a number of experiments on the effect of decolorizing by means of various forms of charcoal, including crude and purified bone-black, lamp-blacks, and vegetable charcoal. All the decolorizers absorbed a little alcohol (0.4 to 1.5 per cent. of a total of 7.8); a small proportion of the total acidity; 0.5 to 2.65 per cent. of the glycerol (out of a total of 4.5 per cent.); and 0.95 to 2.65 per cent. out of a total of 3.45 per cent. of tannin, besides extracting the coloring-matter. The crude bone-blacks are distinguished from the purified blacks and vegetable charcoals by the fact that they remove almost the whole of the tartrates and a larger proportion of glycerol, and especially double the proportion of mineral matter in solution, the increase being entirely in insoluble ash constituents (chiefly calcium phosphates), whereas the soluble portion is diminished. The decolorizing power of the vegetable blacks is low and a much larger quantity is required, the effect of which on the chemical constitution is greater than that of a suitable amount of bone-black.

The following is an analysis by Hougounenq of a white wine supposed to have been prepared from red wine by the addition of potassium permanganate and charcoal :

Alcohol, . . . . .	7.13 per cent.		
Extract (in vacuo), . . . . .	22.27 grams per liter.		
Ash, . . . . .	3.59	"	"
Alkalinity of ash as potassium carbonate, . . . . .	1.16	"	"
Potassium sulfate, . . . . .	1.14	"	"
Acidity, total, as sulfuric acid, . . . . .	4.25	"	"
" volatile, as acetic acid, . . . . .	1.23	"	"
Reducing substances as glucose, . . . . .	1.47	"	"
Glycerol, . . . . .	1.07	"	"

The ash was red and porous. The sample contained 0.59 gram of manganous oxid per liter.

Analyses of pure Ohio wines by A. W. Smith and Norman Parks are of interest as indicating a composition in some respects different from European wines. The average of solids is slightly lower than that of foreign wines, but the most important differences are the percentages of glycerol and ash. Published reports from European samples give ash usually above 0.1 per cent., and from 0.5 to 0.8 per cent. of glycerol, while the maximum and minimum found with the Ohio samples are 0.15 to 0.10 for ash, and 0.95 and 0.29 for glycerol. Since these two constituents, together with the solids, are of much value in determining the genuineness and purity of a sample of wine, the differences are most important. Many authorities state that in the natural process of alcoholic fermentation, glycerol and alcohol are produced in the ratio of from 7 to 14 parts of the former to 100 parts of the latter, from which would be drawn the inference, when this maximum is exceeded, that glycerol had been added ; while in case the ratio of glycerol to alcohol is below 7 : 100, the inference would be drawn that the sample has been fortified by the addition of alcohol. Such conclusions in the case of Ohio wines would be quite misleading. Smith and Parks also call attention to the fact that care must be exercised, when these wines are

under consideration, in drawing conclusions as to the addition of water from the fact of low ash and solids.

Appreciable amounts of copper, zinc, lead, and arsenic are occasionally found in wine. These are probably introduced along with crude glucose, anilin colors, or other materials which have been added. Lead has been introduced by the use of bottles that have been cleaned with shot.

#### ANALYTIC METHODS.

For the *detection of alcohol* when present in very small amount several tests have been devised, but the reactions are produced by other substances. The following are the most satisfactory. They should be applied to samples containing no active ingredients but water and alcohol; ordinary mixtures should, therefore, be distilled and the distillate tested.

*J. Hardy's Test.*—A small quantity of powdered guaiacum resin taken from the interior of a lump is shaken with a few c.c. of the sample, the liquid filtered, and a few drops of hydrogen cyanid solution and a drop of very dilute copper sulfate solution added. In the presence of alcohol a blue tint much deeper than that due to the copper sulfate will appear.

*E. Merck's Modification of E. W. Davy's Test.*—Pure molybdenum trioxid is dissolved in warm sulfuric acid, and the mixture poured through the solution to be tested, keeping the mess as nearly as possible at 60°. Alcohol produces a blue ring at the junction of the liquids.

*Hager's Modification of Lieben's Test.*—10 c.c. of the sample are mixed with 5 drops of a 10 per cent. solution of sodium hydroxid and the liquid heated to about 50°. Potassium iodid-iodin solution is added drop by drop with shaking until the liquid is permanently yellowish-brown. It is then decolorized by the cautious addition of more sodium hydroxid. If alcohol is present, iodoform will be produced as a yellow precipitate of characteristic odor and crystalline

form. Under rather high magnifying power (200 diameters) these are seen to consist of hexagonal plates or six-pointed stars. This is a good test, but requires care. The iodine solution should be strong and the directions should be followed closely. The reaction is given by many bodies, but not by methyl alcohol, fusel oil, common ether, chloral, chloroform, or glycerol.

*Specific gravity* determinations of commercial liquors are occasionally made, but, as a rule, the figures have little practical bearing.

Alcohol may be determined directly in spirits and other mixtures containing but little solid matter by taking the specific gravity and correcting for temperature. This is the method used by revenue officers.

For determining the alcohol in samples containing appreciable amounts of solid matters, several methods have been devised, of which only two deserve mention here: distillation and observation of boiling-point.

For distillation 200 c.c. of the sample should be taken, 100 c.c. of water added, the mixture distilled until 200 c.c. are collected. The specific gravity of this is taken at standard temperature and the percentage of alcohol ascertained by the annexed tables.

The following tables are condensed from those recalculated by Edgar Richards from the determinations of Gilpin, Drinkwater and Squibb, and published by the A. O. A. C. All data are given at  $\frac{15.5^{\circ}}{15.5^{\circ}}$ . The figures in columns designated volume (V) or weight (W) are percentages of absolute alcohol, by volume or weight respectively, corresponding to the specific gravity indicated. When the percentage in two lines is the same, the actual difference is in the second decimal place, which has been omitted in this condensed table:

SPECIFIC GRAVITY.	VOLUME.	WEIGHT	SPECIFIC GRAVITY.	VOLUME.	WEIGHT	SPECIFIC GRAVITY.	VOLUME.	WEIGHT	SPECIFIC GRAVITY.	VOLUME.	WEIGHT
1.0000	0.0	0.0	0.9928	5.0	4.0	0.9866	10.0	8.0	0.9811	15.0	12.1
0.9998	1	0	26	1	0	64	1	10	1	2	
96	2	1	25	2	1	63	2	2	09	2	2
95	3	2	24	3	2	62	3	2	08	3	3
93	4	3	22	4	3	61	4	3	07	4	4
0.9992	0.5	0.4	0.9921	5.5	4.4	0.9860	10.5	8.4	0.9806	15.5	12.5
90	6	4	20	6	4	59	6	5	05	6	6
89	7	5	18	7	5	58	7	6	04	7	7
87	8	6	17	8	6	56	8	7	03	8	7
86	9	7	16	9	7	55	9	9	02	9	8
0.9984	1.0	0.7	0.9914	6.0	4.8	0.9854	11.0	8.8	0.9801	16.0	12.9
83	1	8	13	1	8	53	1	9	00	1	13.0
81	2	9	12	2	9	52	2	9.0	0.9799	2	1
80	3	1.0	11	3	5.0	51	3	1	98	3	2
79	4	1	09	4	1	50	4	1	97	4	2
0.9977	1.5	1.1	0.9908	6.5	5.2	0.9849	11.5	9.2	0.9796	16.5	13.3
76	6	2	07	6	2	47	6	3	95	6	4
74	7	3	05	7	3	46	7	4	94	7	5
73	8	4	04	8	4	45	8	5	92	8	6
71	9	5	03	9	5	44	9	5	91	9	7
0.9970	2.0	1.5	0.9902	7.0	5.6	0.9843	12.0	9.6	0.9790	17.0	13.7
68	1	6	00	1	6	42	1	7	89	1	8
67	2	7	0.9899	2	7	41	2	8	88	2	9
65	3	8	98	3	8	40	3	9	87	3	14.0
64	4	9	97	4	9	39	4	10.0	86	4	1
0.9962	2.5	1.9	0.9895	7.5	6.0	0.9838	12.5	10.0	0.9785	17.5	14.1
61	6	2.0	94	6	1	37	6	1	84	6	2
60	7	1	93	7	1	35	7	2	83	7	3
58	8	2	92	8	2	34	8	3	82	8	4
57	9	3	90	9	3	33	9	4	81	9	5
0.9955	3.0	2.3	0.9889	8.0	6.4	0.9832	13.0	10.4	0.9780	18.0	14.6
54	1	4	88	1	5	31	1	5	79	1	6
52	2	5	87	2	5	30	2	6	78	2	7
51	3	6	86	3	6	29	3	7	77	3	8
50	4	7	84	4	7	28	4	8	76	4	9
0.9948	3.5	2.8	0.9883	8.5	6.8	0.9827	13.5	10.9	0.9775	18.5	15.0
47	6	8	82	6	9	26	6	9	74	6	1
45	7	9	81	7	9	25	7	11.0	73	7	1
44	8	3.0	80	8	7.0	24	8	1	72	8	2
43	9	1	78	9	1	23	9	2	71	9	3
0.9941	4.0	3.2	0.9877	9.0	7.2	0.9821	14.0	11.3	0.9770	19.0	15.4
40	1	2	76	1	3	20	1	3	69	1	5
39	2	3	75	2	3	19	2	4	68	2	5
37	3	4	74	3	4	18	3	5	67	3	6
36	4	5	73	4	5	17	4	6	66	4	7
0.9934	4.5	3.6	0.9871	9.5	7.6	0.9816	14.5	11.7	0.9765	19.5	15.8
33	6	6	70	6	7	15	6	8	64	6	9
32	7	7	69	7	8	14	7	8	63	7	16.0
30	8	8	68	8	8	13	8	9	62	8	0
29	9	9	67	9	9	12	9	12.0	61	9	1



S. G.	V.	W.	S. G.	V.	W.	S. G.	V.	W.	S. G.	V.	W.
0.9760	20.0	16.2	0.9760	25.0	20.4	0.9654	30.0	24.6	0.9591	35.0	28.9
59	1			1	5	52	1	7	89	1	29.0
58	2			2	6	51	2	8	88	2	1
57	3			3	6	50	3	9	86	3	2
56	4			4	7	49	4	25.0	85	4	3
0.9755	20.5	16.6	0.9704	25.5	20.8	0.9648	30.5	25.0	0.9584	35.5	29.3
54	6			6	9	46	6	1	82	6	4
53	7			7	21.0	45	7	2	81	7	5
52	8			8	1	44	8	3	80	8	6
51	9			9	1	43	9	4	78	9	7
0.9750	21.0	17.0	0.9699	26.0	21.2	0.9642	31.0	25.5	0.9577	36.0	29.8
49	1			1	3	40	1	6	75	1	9
48	2			2	4	39	2	6	74	2	30.0
47	3			3	5	38	3	7	73	3	0
46	4			4	6	37	4	8	71	4	1
0.9745	21.5	17.5	0.9693	26.5	21.6	0.9636	31.5	25.9	0.9570	36.5	30.2
44	6			6	7	34	6	26.0	68	6	3
43	7			7	8	33	7	1	67	7	4
42	8			8	9	32	8	2	66	8	5
41	9			9	22.0	31	9	2	64	9	6
0.9740	22.0	17.9	0.9688	27.0	22.1	0.9629	32.0	26.3	0.9563	37.0	30.7
39	1			1	2	28	1	4	61	1	7
38	2			2	2	27	2	5	60	2	8
37	3			3	3	26	3	6	58	3	9
36	4			4	4	24	4	7	57	4	31.0
0.9735	22.5	18.3	0.9682	27.5	22.5	0.9623	32.5	26.8	0.9556	37.5	31.1
34	6			6	6	22	6	8	54	6	2
33	7			7	7	21	7	9	53	7	3
32	8			8	7	19	8	27.0	51	8	4
31	9			9	8	18	9	1	50	9	4
0.9730	23.0	18.7	0.9677	28.0	22.9	0.9617	33.0	27.2	0.9548	38.0	31.5
29	1			1	23.0	15	1	3	47	1	6
28	2			2	1	14	2	4	45	2	7
27	3			3	2	13	3	4	44	3	8
26	4			4	3	12	4	5	42	4	9
0.9725	23.5	19.1	0.9671	28.5	23.3	0.9610	33.5	27.6	0.9541	38.5	32.0
24	6			6	4	09	6	7	39	6	1
23	7			7	5	08	7	8	38	7	2
22	8			8	6	06	8	9	36	8	2
21	9			9	7	05	9	28.0	35	9	3
0.9720	24.0	19.5	0.9665	29.0	23.8	0.9604	34.0	28.0	0.9533	39.0	32.4
19	1			1	8	03	1	1	32	1	5
18	2			2	9	01	2	2	30	2	6
17	3			3	24.0	00	3	3	29	3	7
15	4			4	1	0.9599	4	4	27	4	8
9.9714	24.5	20.0	0.9660	29.5	24.2	0.9597	34.5	28.5	0.9526	39.5	32.9
13	6			6	3	96	6	6	24	6	9
12	7			7	4	95	7	7	23	7	0
11	8			8	4	93	8	7	21	8	1
10	9			9	5	92	9	8	20	9	2

S. G.	V.	W.	S. G.	V.	W.	S. G.	V.	W.	S. G.	V.	W.
0.9518	40.0	33.3	0.9478	42.5	35.5	0.9436	45.0	37.8	0.9391	47.5	40.1
16	1	4	77	6	6	34	1	9	89	6	2
15	2	5	75	7	7	32	2	8	87	7	3
13	3	6	73	8	8	31	3	8	86	8	4
12	4	7	72	9	9	29	4	8	84	9	5
0.9510	40.5	33.7	0.9470	43.0	36.0	0.9427	45.5	38.3	0.9382	48.0	40.6
09	6	8	68	1	1	25	6	3	80	1	6
07	7	9	67	2	2	24	7	4	78	2	7
05	8	34.0	65	3	3	22	8	5	76	3	8
04	9	1	63	4	3	20	9	6	74	4	9
0.9502	41.0	34.2	0.9462	43.5	36.4	0.9418	46.0	38.7	0.9373	48.5	41.0
01	1	3	60	6	5	17	1	8	71	6	1
0.9499	2	4	58	7	6	15	2	9	69	7	2
98	3	5	57	8	7	13	3	39.0	67	8	3
96	4	5	55	9	8	11	4	1	65	9	4
0.9494	41.5	34.6	0.9453	44.0	36.9	0.9409	46.5	39.2	0.9363	49.0	41.5
93	6	7	51	1	37.0	08	6	3	61	1	6
91	7	8	50	2	1	06	7	3	59	2	7
90	8	9	48	3	2	04	8	4	57	3	8
88	9	35.0	46	4	3	02	9	5	55	4	9
0.9486	42.0	35.1	0.9445	44.5	37.3	0.9400	47.0	39.6	0.9354	49.5	41.9
85	1	2	43	6	4	0.9399	1	7	52	6	42.0
83	2	3	41	7	5	97	2	8	50	7	1
81	3	4	39	8	6	95	3	9	48	8	2
80	4	4	38	9	7	93	4	40.0	46	9	3

Alcohol may be determined by noting the temperature of the vapor from the boiling liquid. Wiley has described a form of apparatus (Fig. 52) for this purpose. It consists of the flask, F, which is closed by the rubber stopper, carrying the large thermometer, B, and a tube leading to the condenser, D. The vapors which are given off during ebullition are condensed in D and return to the flask through the tube, as indicated in the figure, entering the flask below the surface of the liquid.

The flask is heated by a gas-lamp and is placed upon a perforated disk of asbestos in such a way as to entirely cover the hole in the center of the asbestos disk, which is a little smaller than the bottom of the flask. The whole apparatus is protected from external influences of temperature by the

glass cylinder, E, which rests upon the asbestos disk below and is covered with a detachable, stiff rubber-cloth disk above.

The thermometer, C, indicates the temperature of the air between F and E. The reading of the thermometer, B, should always be made at a given temperature of this surrounding air. The tube leading from the condenser, D, to the left is made long and is left open at its lower extremity in order to maintain atmospheric pressure in F and at the same time prevent the diffusion of the alcoholic vapors through D.

The flame of the lamp is so regulated as to bring the temperature indicated by the thermometer C to about  $90^{\circ}$  in ten minutes, for substances containing not over 5 per cent. of alcohol. After boiling for a few minutes, the temperature, as indicated in the thermometer B, is constant, and the readings of the thermometer should be made at intervals of about half a minute, for ten minutes. Some pieces of scrap platinum placed in the flask will prevent bumping and secure a more uniform

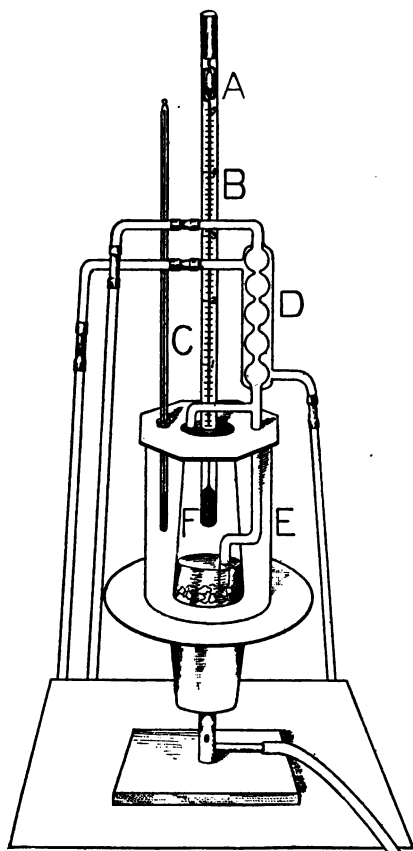


FIG. 52.

evolution of vapor. Slight variations, due to the changes in temperature of the vapors, are thus reduced to a minimum effect upon the final results. The apparatus is easily operated, is quickly charged and discharged, and with it at least three determinations of alcohol can be made in an hour.

The thermometer used is the same that is employed for the freezing and boiling points in the determination of molecular weights. The reading of the thermometer is arbitrary, but the degrees indicated are centigrade. The thermometer is set in the first place by putting the bulb in water containing 16 grams of common salt to 100 c.c.; when the water is fully boiling, the excess of mercury is removed from the column in the receptacle at the top, and then, on placing in boiling water, the column of mercury will be found a little above the  $5^{\circ}$  mark. This will allow a variation in all of  $5^{\circ}$  in the temperature, and a thermometer thus set can be used for the estimation of percentages of alcohol from one to five and a half, by volume. When the liquor contains a larger percentage of alcohol than this, it is advisable to dilute it until it reaches the limit.

In order to avoid frequent checking of the thermometer, rendered necessary by changes in barometric pressure, a second apparatus, made exactly like the one described, is used, in which water is kept constantly boiling. It is only necessary, in this case, to read the two thermometers at the same instant, in order to make the necessary correction required by changes in barometric pressure.

Each  $0.8^{\circ}$  corresponds to about 1 per cent. by volume of alcohol in liquors containing not more than 5.5 per cent. For example, if, in a given case, the temperature of the vapor of boiling water, as marked by the thermometer, is  $5.155^{\circ}$  and the temperature of that from a sample of beer is  $2.345^{\circ}$ , the difference is equivalent to  $2.810^{\circ}$ , and the percentage of alcohol by volume is, therefore,  $2.81$  divided by  $0.80 = 3.51$ .

The thermometer used is graduated to hundredths of a degree, and may be read by a cathetometer to  $0.005^{\circ}$ .

The thermometer is protected and its reading facilitated by covering the bulb with a test-tube containing water.

*Extract* is determined as indicated on page 36. When the amount exceeds 6 per cent., it will be best to dilute the sample with an equal volume of water, making allowance for this in calculating results. Some operators advise the use of 50 c.c. for this determination, but it is likely that equally good results can be obtained in small dishes with 10 c.c.

*Ash*.—The residue from the extract determination is incinerated at as low a heat as possible. Repeated moistening, drying, and heating to redness are advisable to get rid of carbon.

*Gum and Dextrin* (in wine).—4 c.c. of the sample are mixed with 10 c.c. of 96 per cent. alcohol. If gum arabic or dextrin is present, a lumpy, thick, and stringy precipitate is produced; pure wine becomes at first opalescent and then gives a flocculent precipitate.

*Total Acidity*.—Any carbonic acid present is removed by shaking a portion of the sample; 25 c.c. are transferred to a beaker and, with white wines, 10 drops of neutral litmus solution added. Decinormal sodium hydroxid solution is added until the red color changes to violet, and then in small amounts until a drop of the liquid placed on delicate red litmus-paper shows an alkaline reaction. The result is expressed in terms of tartaric acid:

$$1 \text{ c.c. } \frac{N}{10} \text{ sodium hydroxid solution} = 0.0075 \text{ gram tartaric acid.}$$

*Determination of Volatile Acids*.—50 c.c. of wine to which a little tannin has been added, to prevent foaming, are distilled in a current of steam. The flask is heated until the liquid boils, the lamp turned down, and the steam passed through

until 200 c.c. have been collected in the receiver. The distillate is titrated with  $\frac{N}{10}$  sodium hydroxid solution, and the result expressed as acetic acid :

$$1 \text{ c.c. } \frac{N}{10} \text{ sodium hydroxid solution} = 0.006 \text{ gram acetic acid.}$$

*Total Sulfites.*—25 c.c. of normal potassium hydroxid are placed in a 200 c.c. flask, 50 c.c. of the sample added, best by means of a pipet, the liquids mixed and allowed to stand 15 minutes with occasional shaking. 10 c.c. of dilute (25 per cent.) sulfuric acid are added, with 3 c.c. of starch solution, and the mixture titrated with  $\frac{N}{10}$  iodine solution introduced as rapidly as possible. The number of c.c. of iodine required to secure a blue color lasting for some minutes, multiplied by 0.00128, will give the equivalent of sulfurous acid in grams per 100 c.c. The sulfurous acid existing as such is estimated by treating 50 c.c. of the sample in a 200 c.c. flask with 5 c.c. of the dilute sulfuric acid, adding a small piece of sodium carbonate to expel air, and titrating with  $\frac{N}{10}$  iodine as before, using the same multiplier to obtain grams per 100 c.c.

*Glycerol.*—100 c.c. of wine are evaporated in a porcelain dish to about 10 c.c., 1 gram of quartz sand and 2 grams of milk of lime containing 40 per cent. calcium hydroxid added, and the evaporation cautiously carried almost to dryness. The residue is mixed with 50 c.c. of alcohol, 90 per cent. by weight, using a glass pestle or spatula to break up any solid particles, heated just to boiling on the water-bath, allowed to settle, and the liquid filtered into a flask graduated at 100 and 110 c.c. The residue is repeatedly extracted in a similar manner with 10 c.c. portions of hot alcohol. The contents of the flask are cooled to 15°, diluted with alcohol to the 100 c.c. mark, and filtered rapidly. 50 c.c. of the filtrate are evaporated to a sirup in a porcelain dish on hot, but not boiling water, the residue transferred to a small glass-stop-

pered graduated cylinder, with the aid of 20 c.c. absolute alcohol, and three portions of 20 c.c. of pure ether added, shaking well between each addition. The mixture is allowed to stand until clear, decanted through a filter, the cylinder washed at least three times with a mixture of 1 part absolute alcohol and 1.5 parts of pure ether, the washings being added to the filtrate. The latter is evaporated to a sirup, dried for one hour at 100°, and weighed. The weight doubled gives the grams of glycerol per 100 c.c. of sample.

*Artificial Colors.*—Arata's wool-test (page 77) will serve in many cases. The following additional tests are taken from publications of the A. O. A. C.:

0.2 gram of precipitated mercuric oxid are added to 10 c.c. of the sample, the mixture shaken for one minute, and filtered. Natural colors give a colorless or light yellow filtrate. A filtrate showing a red tint indicates that an artificial color is present.

200 c.c. of wine are freed from alcohol by concentration, 2 to 4 c.c. of 10 per cent. hydrochloric acid added, and some threads of fat-free wool immersed and boiled for five minutes. The threads are removed, washed with cold water, acidified with hydrochloric acid, then with hot water similarly acidified, then with pure water. The coloring-matter is dissolved from the threads by immersion in a boiling mixture of 50 c.c. water and 2 c.c. of strong ammonium hydroxid. This liquid is then acidified with hydrochloric acid, new threads immersed and boiled for five minutes. It is stated that in the presence of artificial colors to an amount of 0.002 gram per 1000 c.c. the threads are affected as follows:

Safranin, . . . . .	light rose-red.
Bordeaux red, . . . . .	rose-red to violet.
Ponceau red, . . . . .	rose-red.
Fuchsin, . . . . .	dirty white.
Tropeolin OO, . . . . .	straw yellow.
Tropeolin OOO, . . . . .	light orange.
Corallin, . . . . .	dirty white.

Special method for fuchsin and archil: 20 c.c. of wine are mixed with 10 c.c. of lead acetate solution, heated slightly, well mixed, filtered, 2 c.c. of fusel oil added, and the mixture shaken. If the fusel oil be colored red, it is removed and divided into two portions. To one portion hydrochloric acid is added; to the other, ammonium hydroxid. If fuchsin was present, the liquor will be decolorized in both cases, but with archil the ammonium hydroxid will produce a purple violet.

An extraction method for detecting caramel or prune juice in spirits has been devised by Crampton and Simons:

50 c.c. of the sample are evaporated on the water-bath nearly to dryness, the residue washed into a 50 c.c. flask, 25 c.c. of absolute alcohol added, and the solution, after cooling to standard temperature, made up to the 50 c.c. mark and mixed. 25 c.c. are transferred to a separating apparatus and agitated with 50 c.c. of ether at intervals for about thirty minutes. When the layers are separated, the watery layer is diluted to 25 c.c., the contents of the flask are shaken, and the liquids again allowed to separate. The water-layer will be increased slightly, and 25 c.c. of it should be drawn off for comparison with the 25 c.c. of solution which has not been treated with ether. By

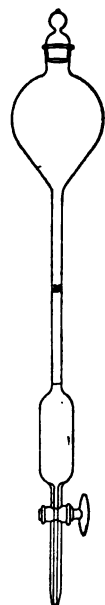


FIG. 53.

comparing the two liquids in a tintometer, quantitative observations may be made. The coloring-matter of oak-wood is soluble in ether, and, therefore, spirits not artificially colored become lighter when treated by this method.

Crampton and Simons advise the use of Bramwell's modification of R  se's apparatus for the operation. It is shown in figure 53. The upper bulb should have a capacity of about 150 c.c.; the lower bulb should have a capacity of 25



c.c., including a portion of the connecting stem. This stem should have a caliber about 4 mm. and it is graduated in 0.02 c.c. from 20 c.c. to 25 c.c., the upper mark only being shown in the figure. For diluting the watery layer as directed in the process, it is best to attach a rubber tube to the lower opening and connect the other end of the rubber tube to a flask of water. By elevating the flask and controlling the flow of water by the stopcock, any amount of liquid may be introduced.

*Fusel Oil.*—Of the many processes devised for this determination, the following is selected. It is transcribed as given in the Bulletin of the A. O. A. C. The separator (Fig. 53) is used; the reagents are:

*Alcohol free from fusel oil* prepared by fractional distillation over sodium hydroxid and diluted so as to contain exactly 30 per cent. of absolute alcohol by volume (sp. gr., 0.96541 at 15.6°).

*Anhydrous chloroform redistilled.*

*Diluted sulfuric acid* (sp. gr., 1.2857 at 15.6°).

To dilute any sample of alcohol to a given percentage mix  $a$  volumes of the alcohol with sufficient water to make  $b$  volumes of the product,  $a$  being the volume-percentage desired and  $b$  the volume-percentage of the original liquid. Allow the mixture to stand until full contraction has occurred and the original temperature reached and make up any deficiency with water. For example, if it be desired to dilute a distillate containing 50 per cent. of alcohol by volume until it contains 30 per cent.: 30 volumes of the 50 per cent. alcohol are mixed with enough water to make 50 volumes.

*Analytic operation:* 200 c.c. of the sample are distilled until about 25 are left, the flask is allowed to cool, 25 c.c. of water added to the contents, and distilled again until the total distillate measures 200 c.c. The volume-percentage of

this is ascertained and it is diluted to 30 per cent. by the rule above given.

The special tube and separate flasks containing sufficient of the various reagents and the properly diluted distillate are immersed in water at  $15^{\circ}$  until all have attained that temperature. The tube should have a rubber cap over the lower end to prevent entrance of water. When the temperature is reached, the tube is filled to the 20 c.c. mark with chloroform, drawing it through the lower end by suction; then 100 c.c. of the purified alcohol are added and 1 c.c. of the diluted sulfuric acid, the apparatus inverted, and shaken vigorously for 3 minutes. The stopcock should be opened a couple of times to equalize pressure. The tube is placed for 15 minutes in water at  $15^{\circ}$ , turning occasionally to hasten the separation of the reagents, and then the volume of the chloroform noted. After thoroughly cleansing and drying the apparatus, the operation is repeated, using the diluted distillate from the sample under examination, in place of the purified alcohol. The increase in the chloroform volume with the sample under examination over that with the standard alcohol is due to fusel oil, and this difference (expressed in c.c.), multiplied by 0.663, gives the volume of fusel oil in 100 c.c., which is equal to the percentage of fusel oil by volume in the 30 per cent. distillate. This must be calculated to the percentage of fusel oil by volume in the original liquor.

*Gallisin and Foreign Bitters.*—For the detection of gallisin, indicating the use of commercial glucose, the following method, due to Haarstick, is recommended: 1 liter of the beer is evaporated to a thin sirup, and 300 c.c. of 90 per cent. alcohol gradually added in quantities of 1 to 2 c.c., and finally 95 per cent. alcohol until the filtrate does not give the slightest turbidity with 95 per cent. alcohol. The liquid is filtered after standing for twelve hours, most of the alcohol distilled off, and the remainder evaporated. The residue is dissolved

in water, diluted to 1000 c.c., and fermented at 20° with well-washed beer yeast. After two or three days a little fresh yeast is added, and on the fourth day fermentation is complete. The concentrated liquor will show no dextrorotation if no gal-lisin was present.

The following outline process for the detection of foreign bitter principles in beer is due to A. H. Allen : <sup>37</sup>

1000 c.c. are evaporated half and precipitated boiling with lead acetate, the liquid boiled for fifteen minutes and filtered hot. If any precipitate occur on cooling, the liquid is again filtered.

**PRECIPITATE** contains *hop-bitter*, *caramel-bitter*, *ophehic acid* (from *chiretta*), phosphates, albuminous matters, etc.

**FILTRATE.** The excess of lead is removed by hydrogen sulfid, and the filtered liquid concentrated to about 150 c.c. and tasted. If bitter, the liquid is slightly acidulated with dilute sulfuric acid, and shaken repeatedly with chloroform.

**CHLOROFORM LAYER**, on evaporation, leaves a bitter extract in the case of *gentian*, *calumba*, *quassia*, and *old hops* (only slightly or doubtfully bitter in the case of *chiretta*). The residue is dissolved in a little alcohol, hot water added, and the hot solution treated with ammoniacal basic lead acetate and filtered.

**AQUEOUS LIQUID** is shaken with ether.

**ETHEREAL LAYER** leaves a bitter residue in the case of *chiretta*, *gentian*, or *calumba*. It is dissolved in a little alcohol, hot water added, and the hot solution treated with ammoniacal basic lead acetate and filtered.

**AQUEOUS LIQUID**, if still bitter, is rendered alkaline and shaken with ether-chloroform. A bitter extract may be due to *berberin* (calumba) or *strychnin*.

**PRECIPITATE** contains *old hops*, *gentian*, and traces of *caramel* products. It is suspended in water, decomposed by hydrogen sulfid, and the solution agitated with chloroform.

**FILTRATE** is boiled to remove ammonia, and treated with a slight excess of sulfuric acid, filtered and tasted. If bitter, it is agitated with chloroform, and the residue examined for *calumba* and *quassia*.

**PRECIPITATE** is treated with water and decomposed by hydrogen sulfid. The filtered liquid is in presence of *gentian*.

**FILTRATE** is treated with a slight excess of dilute sulfuric acid, filtered and tasted. Bitterness indicates *calumba* or *chiretta*, which may be re-extracted with ether and further examined.

The aqueous liquid, separated from the ether-chloroform, may contain *caramel-bitter* or *cholin*.

**CHLOROFORM LAYER** is examined by special tests for *gentian* and *old hop-bitter*.

**AQUEOUS LIQUID** contains traces of *caramel-bitter*.

*Methyl Alcohol.*—Crude methyl alcohol is sometimes added to ethyl alcohol to unfit it for use as a beverage. This practice is not followed in the United States, but the invention of methods for refining methyl alcohol by which a nearly pure article is produced, has led to its use in adulterating ethyl alcohol and alcoholic beverages. S. P. Mulliken and H. Scudder have devised the following test.

If the sample be a concentrated spirit, it should be diluted three or four times before taking a portion for test. When various organic bodies are present, as in malt liquors and tinctures, the sample should be distilled and the portion passing over between  $50^{\circ}$  and  $100^{\circ}$  collected. This distillate should give a clear colorless solution when shaken with water. In some cases, as when acids or phenolic bodies are present, it will be advisable to add sodium hydroxid before distilling.

A close spiral of about 2 cm. long is made by winding light copper wire around a lead-pencil. The metal is superficially oxidized by heating in the upper part of a burner flame, and while red hot plunged in 3 c.c. of the sample, diluted, if necessary, as above. The treatment is repeated at least once; if the percentage of methyl alcohol is supposed to be small, the treatment should be repeated several times, cooling the liquid between each immersion. One drop of 0.5 per cent. aqueous solution of resorcinol is added and the mixture poured cautiously upon strong sulfuric acid. A rose-red zone will be promptly developed if methyl alcohol was originally present. The hot wire converts the methyl alcohol into formaldehyde, which gives the color. Care must be taken not to use much resorcinol. If much ethyl aldehyde be present in the sample, it will be of advantage to boil the liquid, after the hot wire treatment, in a flask attached to an inverted condenser, as ethyl aldehyde evaporates more readily under these conditions than formaldehyde. It is also

well to make a blank test with the resorcinol solution, sulfuric acid, and the untreated sample to determine if any bodies are present that simulate or mask the color reaction.

*Polarimetric Examination.*—In the routine examination of wine polarimetric readings are taken directly (after clarification, if necessary). Sweet wines are examined directly, also after inversion and fermentation. The following are the directions for these processes given by the A. O. A. C. :

*Clarification.*—For white wines, 60 c.c. of the sample are mixed with 3 c.c. of lead subacetate solution and 3 c.c. of water and filtered. 33 c.c. of the filtrate are mixed with 1.5 c.c. of a saturated solution of sodium carbonate and 1.5 c.c. of water, again filtered, and examined in the polarimeter. The reading must be multiplied by 1.2 to compensate for the dilution. For red wines the same amount of sample is taken, and 6 c.c. of lead subacetate solution are used without addition of water. 33 c.c. of the filtrate are treated with 3 c.c. saturated sodium carbonate solution, filtered, and the reading multiplied by 1.2. With sweet wines 100 c.c. are mixed with 2 c.c. of lead subacetate solution and 8 c.c. of water and filtered. 55 c.c. of the filtrate are mixed with 0.5 c.c. of saturated sodium carbonate solution and 4.5 c.c. of water, filtered, and the reading multiplied by 1.2; 33 c.c. of the filtrate, prior to the addition of the sodium carbonate, are mixed with 3 c.c. of hydrochloric acid and the liquid inverted according to the method on page 124. The liquid is cooled quickly, filtered, the reading taken at known temperature, and multiplied by 1.2. 50 c.c. of the sample are freed from alcohol by concentration, made up to the original volume with water, mixed with some well-washed beer yeast, and the mass kept at 30° until fermentation is complete, which will usually require from 48 to 72 hours. The liquid is then transferred to 100 c.c. flask, a few drops of acid mercuric nitrate added (p. 213), then some lead subacetate solution, followed by the saturated sodium

carbonate solution. The flask is filled to the mark, the liquid mixed, filtered, and the reading multiplied by 2.

The polarimetric data obtained in the above examinations are interpreted according to the following schedule :

If the direct examination shows no rotation, the sample may nevertheless contain invert-sugar associated with the dextrorotatory unfermentable impurities of glucose or with sucrose. If inversion results in a levorotation, sucrose was present. If fermentation results in dextrorotation, it shows that invert-sugar (or some other levorotatory fermentable carbohydrate) and the unfermentable constituents of glucose were present. If the inversion or fermentation produces no change, sucrose, unfermentable constituents of glucose, and levorotatory sugars are absent.

If the direct examination shows dextrorotation, sucrose and the unfermentable constituents of glucose may be present. If after inversion it is levorotatory, sucrose was present; if dextrorotatory to more than 2.3 divisions of the sugar scale, the unfermentable impurities of glucose were present; if the dextrorotation is less than 2.3 divisions and more than 0.9, a portion of the original specimen must be submitted to the following treatment: 210 c.c. are mixed with 0.1 gram of potassium acetate and evaporated to a thin sirup, which is mixed with 200 c.c. of 90 per cent. alcohol, with constant stirring, the solution is filtered, the alcohol removed by distillation until about 5 c.c. remain, the residue is mixed with washed bone-black, filtered into a graduated cylinder, and washed until the filtrate amounts to 30 c.c. If this filtrate shows a dextrorotation of more than 1.5 divisions on the sugar scale, the impurities of glucose were present.

If the direct examination shows levorotation, and this is increased by inversion, sucrose and levorotatory sugar were present. If the sample after fermentation shows levorotation of 3 divisions, it contains only levorotatory sugars. If after

fermentation it rotates to the right, levorotatory sugars and the unfermentable impurities of glucose were present.

## MALT-EXTRACTS

Some commercial malt-extracts are semi-solid mixtures of diastase with hydrolyzed starch, *i. e.*, maltose, dextrose, and dextrin. No alcohol is present; preservatives and coloring-matters are not likely to be used. Other extracts are dark-colored liquids, containing from 3 to 7 per cent. of alcohol, 5 to 15 per cent. of solids, mostly organic, but little, if any, active diastase. Preservatives are liable to be used in this class, salicylic acid being the most common.

The usual examination of malt-extracts will involve detection of preservatives (page 86), determination of alcohol, solid matter, and diastatic power. Qualitative tests for diastase may be made as follows: 50 c.c. of a solution of 5 grams arrowroot starch in 1000 c.c. of water are mixed with 1 gram of the extract to be tested, and the mixture heated in a water-bath within the limits of 35° and 45°. Every few minutes a drop of the liquid is tested on a porcelain plate with a drop of iodine solution (page 35), until the blue color ceases to appear. It is not worth while to continue the experiment beyond a half hour, as a malt-extract that will not transform the starch in that time is of little value. The solution should not be acid. This method is of no value for quantitative measurement. For such purpose, it is necessary to estimate the reducing sugar formed in presence of a large amount of starch. 10 grams of arrowroot starch are stirred into about 100 c.c. of cold water, the mixture added, with constant stirring, to 250 c.c. of boiling water, and the boiling continued until the starch is well diffused through the mass. The solution is diluted to 500 c.c. when cold. 50 c.c. of this solution are mixed with 0.5 gram of the sample and the mixture kept at a temperature between 35° and 45° for half an

hour. The reducing sugar is measured by the volumetric method described on page 116, care being taken that the liquid is sufficiently diluted. An experiment without addition of starch must be made to determine the amount of reducing substance in the extract.

In some cases rough comparative approximations may be made by comparing the color produced by iodine at the end of the heating, but the liquid must be largely diluted, and the indications are merely suggestive.

### FLESH-FOODS

Descriptions of anatomic and histologic characters of flesh-foods need not be given here. The following table, from data compiled by A. H. Allen, will show the principal constituents of meats from different classes of animals. The figures are percentages; they must be regarded as approximations, as the analytic processes are still imperfect:

MEAT FROM:	WATER.	PROTEID.	FAT.	ASH.
Ox (lean), . . . . .	76.7	20.7	1.5	1.2
Ox (fat), . . . . .	55.4	17.1	26.3	1.1
Mutton, . . . . .	76.0	17.1	5.7	1.3
Mutton (fat), . . . . .	48.0	14.8	36.4	0.8
Pig, . . . . .	72.6	19.9	6.2	1.1
Horse, . . . . .	74.3	21.6	2.5	1.0
Hare, . . . . .	74.1	23.3	1.1	1.1
Deer, . . . . .	75.7	19.7	1.9	1.1
Chicken, . . . . .	76.2	19.7	1.4	1.3
Pigeon, . . . . .	75.1	22.1	1.0	1.0
Lobster, . . . . .	76.6	19.1	1.1	1.1
Oyster, . . . . .	80.3	14.1	1.5	2.7
Herring, . . . . .	74.6	14.5	9.0	1.7
Mackerel, . . . . .	71.2	19.4	8.0	1.3
Salmon, . . . . .	64.3	21.6	12.7	1.3
Cod, . . . . .	82.2	16.2	0.3	1.3

#### ANALYTIC METHODS.

*Water.*—5 grams of the finely divided material are dried according to the methods described on pages 37-41, Parsons' method being especially worth trial in this connection.



*Ash.*—The dry residue obtained in the water determination is incinerated according to the methods given on pages 47-49.

*Total Nitrogen.*—The Kjeldahl-Gunning process is employed. The nitrogen, multiplied by 6.25, will give an approximation to the proteids present. If nitrates are present, as will be the case with some preserved meats, the modified process, page 45, must be used.

*Fat.*—Much of the fat in meat-samples can be removed by mechanical methods, but some adheres obstinately to the muscle-tissue, and it is probable that errors have been made in this respect, as with condensed milk. It has been suggested that the muscle-tissue be digested with pepsin and hydrochloric acid and the fat extracted from the mass. Good results have been claimed for the following process: 2 grams of the material are shaken frequently for six hours with 200 c.c. of ether and 2 c.c. of mercury and the fat determined in an aliquot part of the mixture.

Most investigators use too much material. It is probable that results near enough for practical purposes could be obtained by continuous extraction for some hours of a few grams of the material, but care should be taken that the sample represents a fair average of the specimen and that it is very finely divided without loss of fat. If the fat is to be examined, a large amount of it should be extracted by mechanical means, and not with solvents, unless there are special reasons to the contrary.

*Adulteration.*—Meats are not adulterated in the sense in which that word is commonly used, but cheap meats are substituted for dear (*e. g.*, horse meat in sausages and mince-meat), the meat of diseased and immature animals is often sold, preservatives are employed, and applications made to improve color or texture. The detection of entozoa is a matter of importance. Tests for incipient and actual decom-

position may be required. A large amount of canned meat is now sold. Much of it is free from adulteration.

*Horseflesh.*—The detection of horseflesh is difficult. Many processes have been proposed, but they are all open to objection. The principal reliance is upon the detection of glycogen, which is present in horseflesh in much greater proportion than in most other flesh. The following process, by Courlay and Coremons, seems to be the most trustworthy: 50 grams of the material, as fresh as possible, are finely divided and boiled for thirty minutes with 200 c.c. of water. The liquid is filtered when cold and tested with a few drops of potassium iodid-iodin solution (page 35). A brown tint, disappearing at 80° and returning on cooling, indicates horseflesh. If starch be present, the original broth should be treated with several times its measure of strong acetic acid, and the test applied to the filtrate. The above test has been modified by T. Bastien, by increasing the time of boiling to one hour and allowing the liquid to concentrate to one-third of its original bulk. The quantity of iodin solution should be quite small, in which case it is said that horseflesh will give only a transient reddish-violet. The strength of the acetic acid is not given in the report of the method.

H. Bremer states that the most definite test for horseflesh is the character of the intramuscular fat. For this test, all visible fat is removed from a sample, the mass finely minced, and heated in water for an hour at 100°. The fat that floats is poured off with the water, the flesh washed several times with boiling water, dried for twelve hours at 100°, and the material then extracted for several hours with petroleum spirit of low boiling-point. Part of the fat thus obtained may be set aside for the determination of iodine number, but most of it should be saponified, the excess of alkali carefully neutralized with acetic acid, and any alcohol that may have been used in the saponification removed by evaporation on the

water-bath. The glycerol-soda method would seem to be applicable here. The soap is dissolved in water, a hot solution of zinc acetate added in the proportion of 1 part of the salt to 2 of fat, the precipitate washed with hot water and alcohol, pressed between folds of filter-paper, and heated with ten times its volume of anhydrous ether for thirty minutes under a reflux condenser. The solution is cooled, filtered into a separating funnel, mixed with dilute hydrochloric acid, the ethereal layer, which contains the acids, washed with water, and parts of it filtered into weighed flasks, the ether evaporated, and the iodine number determined.

It is stated that horseflesh always gives a reddish-brown tint to the petroleum spirit solution, but bull's flesh also gives such a tint. If, however, glycogen has been detected by the tests already mentioned, the petroleum spirit solution is reddish-brown, the iodine number of the fat exceeds 65 and that of the liquid acids, obtained as above, is considerably over 95, the presence of horseflesh may be inferred.

*Coloring-matter.*—Meats are not infrequently colored to give them a fresh look or to improve naturally pale samples. Sausage meats are often colored. Carmine and coal-tar colors, especially the latter, are often employed. Fuchsin and eosin are among these, but Allen states that benzopurpurin is the most common. The detection of artificial colors will generally be accomplished satisfactorily by the test on page 77. E. Späth has found that heating the material for a short time on the water-bath with a 5 per cent. solution of sodium salicylate will often dissolve out colors not otherwise soluble. Ordinarily, water or alcohol will take out sufficient for the wool-test. For the detection of carmine, the method of Klinger and Bujard, modified by Bremer, should be used: 20 grams of the minced material are heated for several hours with a mixture of equal parts of glycerol and water slightly acidulated with tartaric acid. The yellow

liquid is freed from fat, filtered, and the coloring-matter precipitated as a lake by the addition of alum and ammonium hydroxid. This is washed, dissolved in a little tartaric acid, and examined in the spectroscope. Absorption bands lying between the position of b and D of the solar spectrum are characteristic of carmine.

*Improvers and Preservatives.*—Mixtures of potassium nitrate, sodium chlorid, and other mineral preservatives with a little coloring-matter—the latter almost always a coal-tar color—are sold for improving the appearance of meat. Salicylic acid, boric acid, and sulfites are also apt to be used, and should be sought for according to the methods given on pages 86 to 91. As they are all soluble in cold water, they may be extracted by simple maceration, the watery solution being concentrated at a low temperature and treated as directed at the above reference. Formaldehyde is not likely to be used in meat on account of its hardening action on proteids.

*Putrefaction.*—To detect incipient putrefaction, Ebers proposed the following test: A rod moistened with a mixture of hydrochloric acid 1 c.c., alcohol 3 c.c., and ether 1 c.c. is held over the suspected material. The formation of fumes of ammonium chlorid shows that putrefaction has begun. Care must be taken not to mistake the fumes of the hydrochloric acid for those of ammonium chlorid.

It has been proposed to detect putrefaction by macerating the finely divided material in water, cautiously distilling the liquid, best probably in a current of steam, and testing the distillate for phenol. The reactions noted on page 91 would probably be useful. In the early stages of decay phosphorescent microbes are sometimes developed which render the meat luminous in the dark, but this is not common.

*Diseased and Immature Meats.*—The detection of these conditions are questions of pathology and veterinary medicine. Ebers attempted to devise a scheme for the detection

and estimation of the hydrogen sulfid evolved by diseased meat, but the work did not pass beyond the experimental stage.

*Infected Meats.*—The lower animals are subject to parasitic diseases communicable to human beings. The most important are two species of so-called tapeworm and the *Trichina spiralis*. One species of tapeworm, *Tænia saginata*, is found in one stage of development in beef; another species, *T. solium*, is found in pork. This condition is often termed "measles." *Trichina spiralis* is principally found in pork. Many other animal parasites are known, but recognition of them belongs to pathology and biology.

*Tænia saginata* Goeze, also called *T. mediocannellata*, occurs in beef as little white cysts among the muscular fibers, like knots in wood. The mature animal is developed from the cysts when the meat is eaten. It is the common tapeworm of the United States.

*Tænia solium* L. occurs in the flesh of the hog. It differs from *T. saginata* in the important fact that the latter can not pass through all its stages of development in the same animal, while *T. solium* can extend its infection to various organs of the host.

*Trichina spiralis* Owen is a worm that occurs in hog-flesh as light-colored cysts, smaller than a pin's head, and usually lying with the long diameter in the direction of the muscular fiber. The cysts contain immature worms, which are released when the cyst is digested; the worm quickly reaches maturity, multiplies rapidly, and distributes itself through various tissues of the host.

The detection of the various parasites of meat can often be attained by examining with a good hand-glass. With higher powers, the organism can be seen in more detail.

**Canned Meats.**—These are now usually prepared on a

very large scale at establishments under inspection and hence are but little liable to adulteration. Preservatives, except common salt and niter, are not likely to be employed. If any other preservative should be used it will probably be boric acid or possibly salicylic acid, either of which can be easily detected in the extract with cold water by methods given elsewhere. Tin and sometimes lead are absorbed in small amounts from the can or solder. These may be tested for by the methods given on page 69. Careful examination under moderate magnifying power will detect parasitic infection.

**Meat-extracts.**—These are now offered in great variety. Some contain partly digested proteids (proteoses and peptones), but in many cases the most abundant nitrogenous ingredients are the so-called *meat-bases*, a class of amido-derivatives of which kreatin, kreatinin, and xanthin are examples.

Many investigations of these preparations have been made, but the processes of analysis are still in dispute and the results obtained by different observers are often discordant. The following methods are compiled from the works of A. H. Allen<sup>38</sup> and C. A. Mitchell.<sup>39</sup>

*Water, Ash, and Total Nitrogen* are determined as indicated under those titles in the introductory part.

*Fat* is usually present in but small amount, and is extracted more accurately by petroleum spirit than by ether, applying the methods described on pages 49 to 53.

*Insoluble matter*, which may include some meat-fiber, is determined by treating from 5 to 25 grams (depending on whether the preparation is solid or liquid) with cold water, filtering, and drying the residue at 100°. A microscopic examination of this should be made.

*Proteids, Peptones, and Meat-bases.* The following method has been suggested by A. H. Allen, partly from his own experiments and partly from those of A. Bömer:

50 c.c. of a solution of a known weight of the sample, of such strength as to contain about 1.5 grams of nitrogenous bodies, are freed from insoluble material, mixed with 1 c.c. of diluted sulfuric acid (1 to 4), and saturated with zinc sulfate by stirring in the powdered salt until no more dissolves. Zinc sulfate containing the full amount of water of crystallization dissolves in about half its weight of water at room temperature, but the commercial salt is usually partly effloresced, and will often cake when added to the solution. When the liquid is saturated with zinc sulfate, the precipitate is assumed to contain all the albumin and gelatin and immediate derivatives (proteoses), but no peptone. It is separated by filtration, washed with a saturated solution of zinc sulfate, and the filter and precipitate treated by the Kjeldahl-Gunning method. The nitrogen obtained, multiplied by 6.25, will give approximately the amount of nitrogenous bodies precipitated.

The filtrate and washings are made up to 200 c.c., mixed, and 100 c.c. transferred to a flask of the larger form described on page 42, enough hydrochloric acid added to make the liquid strongly acid to litmus, and then bromin water by moderate portions, with active shaking or stirring, until there is an excess of bromin present. The precipitate may be flocculent at first, but most of it soon becomes viscous and adherent. It is allowed to stand until the free portions have settled, when it is decanted through an asbestos filter either in a Gooch crucible or in an apparatus similar to that described on page 120. The precipitate is washed several times with cold water containing some hydrochloric acid and bromin, but it is advisable to keep the washings at first separate from the main filtrate. The contents of the filter-tube are returned to the vessel in which the precipitation was made, 10 c.c. of sulfuric acid added, and the mass cautiously treated until it chars and vapors of bromin are evolved, after which 10 grams of potassium sulfate are added and the operation conducted as

described on pages 44 and 45. The nitrogen, multiplied by 6.33, will give approximately the peptone.

By deducting from the total nitrogen the sum of the nitrogen figures obtained from the zinc sulfate and bromin precipitates, and multiplying the remainder by 3.12, an approximation to the meat-bases will be obtained. These meat-bases are in the filtrate from the bromin precipitate, but the bromin, hydrochloric acid, and zinc sulfate will be likely to interfere with the determination of the nitrogen. The zinc sulfate can be removed by cautious addition of either potassium carbonate or barium hydroxid, but the bromin will be apt to form hypobromites, which will promptly decompose some of the amido-compounds, with evolution of nitrogen.

A more satisfactory plan seems to be that outlined by K. Baumann and A. Bömer : The remaining portion, 100 c.c., from the zinc sulfate precipitate is mixed with excess of sodium phosphomolybdate (see page 275), by which the meat-bases, peptones, and ammonium compounds are precipitated. This precipitate is removed by filtration under pressure, so as to draw out as much as possible of the mother-liquor, and the nitrogen determined as usual. The nitrogen due to peptone being known, that due to meat-bases and ammonium compounds can be calculated. To determine the ammonium compounds, a known weight of the original sample should be distilled with barium carbonate, the distillate being collected in a known quantity of standard acid, which is afterward titrated.

Meat-extracts sometimes contain coagulable proteids. These may be estimated by rendering the filtered solution distinctly acid with acetic acid and boiling for five minutes. The coagulum may be weighed directly or the nitrogen in it estimated by the Kjeldahl-Gunning method and multiplied by 6.25 for albumin.



As solutions of proteids, proteoses, and peptones are strongly levorotatory, while most of the meat-bases that occur in these extracts are inactive, some information might be gained by examining the liquid from the zinc sulfate precipitate in the polarimeter. A solution that had no appreciable optic activity would not be likely to contain much peptone. Another special test that may be applied to this liquid is the so-called *biuret reaction*. A. Bömer applies this as follows: The filtrate from the zinc sulfate precipitation is decolorized by shaking with animal charcoal and the zinc sulfate decomposed by excess of sodium carbonate or cautious addition of barium hydroxid. The filtered solution is rendered alkaline with sodium hydroxid and a drop or two of very dilute solution of copper sulfate added. Peptones give a rose-red tint.

*Preservatives* may be added to meat-extracts, although this is not usual. Boric acid will be most likely to be used, and the methods on page 89 will suffice for its detection. Poisonous metals are not likely to be present, but may be sought for, if deemed necessary, by the methods given on pages 68 to 72.

# APPENDIX

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## ADDENDA

To page 237 :

So-called "process" or "renovated" butter, made by rendering old or inferior samples, purifying the fat, coloring, salting, and molding it, is now a familiar commercial article. Process butter when heated in a dish sputters with but little foaming, as does oleomargarin; but yields with alcoholic soda the pineapple odor, as does butter. The fat of process butter gives refractometric data and Reichert-Meissl number similar to those of ordinary dairy butter, but is said to give a different figure with Valenta's test. Precise information on the last point is not at hand. If, therefore, a sample sputters in the pan, but gives the other reactions for butter, as just noted, it may be assumed to be process butter. W. H. Hess and R. E. Doolittle have ascertained that the curd of process butter has characteristic qualities, and have devised the following method for detecting it :

50 grams of the sample are melted in a beaker at about 50°. Ordinary butter yields a clear fat almost as soon as melted, while with process butter the fat may remain turbid for a long while. When the curd has largely settled, as much of the fat is poured off as possible, and the remaining mixture is thrown on a wet filter, by which the water will drain away, carrying the soluble proteids and salt. A few drops of acetic acid are added to the filtrate and the mixture is boiled. The filtrate from ordinary butter gives but a slight milkiness, but that from process gives a flocculent precipitate.

Quantitative examination is made by dissolving 50 grams

of the sample in ether; if it is ordinary butter, the curd is so finely divided that it remains suspended for some time. As much as possible of the solution is decanted and the mass transferred to a separator, the casein, water, and salt removed, and the remainder washed three times, at least, with ether to remove the fat. The curd is collected on a filter, washed with water, and the nitrogen determined by treating the precipitate with the filter by the Kjeldahl-Gunning method. The filtrate from the curd is made slightly acid with acetic acid, boiled, the precipitated proteids collected on a filter, and the total nitrogen determined. The factor 6.25 may be used in each case for converting the nitrogen into proteids.

A distinction between ordinary and process butter may often be made by microscopic examination under polarized light with crossed nicols (*i. e.*, dark field), when the process butter appears mottled, owing to the presence of crystals.

To page 239:

J. F. Geisler found paraffin in oleomargarin; his observation has been confirmed by several other chemists. Geisler uses the specific gravity of the rendered fat as a sorting test, making special examination only of samples that show below 0.9018 at  $\frac{37.8^{\circ}}{37.8^{\circ}}$ . Microscopic examination under polarized light, with and without selenite, will often show amorphous masses of paraffin mixed with the crystals of fat. To isolate the paraffin, Geisler saponifies 2.5 grams of the fat with 20 c.c. of alcohol and 1 gram of potassium hydroxid, and dilutes the liquid with an equal bulk of water. By alternately heating and cooling the liquid much of the unsaponifiable matter may be collected. It is also possible to isolate it by the process given on page 165, or by destroying the fat by strong sulfuric acid. It must be borne in mind that most fats contain notable amounts of unsaponifiable matter, and hence the material must be identified as paraffin.

## SPECIFIC GRAVITY OF WATER FROM 0° TO 100°

Water at 0° = 0.99987				Water at 4° = 1.00000			
1	0.99992	26	0.99686	51	0.98772	76	0.97438
2	96	27	60	52	25	77	0.97377
3	99	28	33	53	0.98677	78	16
4	1.00000	29	05	54	29	79	0.97255
5	0.99999	30	0.99576	55	0.98581	80	0.97194
6	97	31	77	56	34	81	32
7	93	32	47	57	0.98486	82	0.97070
8	88	33	0.99485	58	37	83	07
9	82	34	52	59	0.98388	84	0.96943
10	74	35	18	60	38	85	0.96879
11	65	36	0.99383	61	0.98286	86	15
12	54	37	47	62	34	87	0.96751
13	43	38	10	63	0.98182	88	0.96687
14	29	39	0.99273	64	28	89	22
15	16	40	35	65	0.98074	90	0.96556
16	00	41	0.99197	66	19	91	0.96490
17	0.99884	42	58	67	0.97964	92	23
18	65	43	18	68	08	93	0.96356
19	46	44	0.99078	69	0.97851	94	0.96288
20	25	45	37	70	0.97794	95	19
21	04	46	0.98996	71	36	96	0.96149
22	0.99782	47	54	72	0.97677	97	0.96079
23	60	48	10	73	18	98	08
24	36	49	0.98865	74	0.97558	99	0.95937
25	12	50	19	75	0.97498	100	0.95866

## CORRESPONDENCE OF CENTIGRADE AND FAHRENHEIT DEGREES

	0	1	2	3	4	5	6	7	8	9
20	392.0	393.8	395.6	397.4	399.2	401.0	402.8	404.6	406.4	408.2
19	374.0	375.8	377.6	379.4	381.2	383.0	384.8	386.6	388.4	390.2
18	356.0	357.8	359.6	361.4	363.2	365.0	366.8	368.6	370.4	372.2
17	338.0	339.8	341.6	343.4	345.2	347.0	348.8	350.6	352.4	354.2
16	320.0	321.8	323.6	325.4	327.2	329.0	330.8	332.6	334.4	336.2
15	302.0	303.8	305.6	307.4	309.2	311.0	312.8	314.6	316.4	318.2
14	284.0	285.8	287.6	289.4	291.2	293.0	294.8	296.6	298.4	300.2
13	266.0	267.8	269.6	271.4	273.2	275.0	276.8	278.6	280.4	282.2
12	248.0	249.8	251.6	253.4	255.2	257.0	258.8	260.6	262.4	264.2
11	230.0	231.8	233.6	235.4	237.2	239.0	240.8	242.6	244.4	246.2
10	212.0	213.8	215.6	217.4	219.2	221.0	222.8	224.6	226.4	228.2
9	194.0	195.8	197.6	199.4	201.2	203.0	204.8	206.6	208.4	210.2
8	176.0	177.8	179.6	181.4	183.2	185.0	186.8	188.6	190.4	192.2
7	158.0	159.8	161.6	163.4	165.2	167.0	168.8	170.6	172.4	174.2
6	140.0	141.8	143.6	145.4	147.2	149.0	150.8	152.6	154.4	156.2
5	122.0	123.8	125.6	127.4	129.2	131.0	132.8	134.6	136.4	138.2
4	104.0	105.8	107.6	109.4	111.2	113.0	114.8	116.6	118.4	120.2
3	86.0	87.8	89.6	91.4	93.2	95.0	96.8	98.6	100.4	102.2
2	68.0	69.8	71.6	73.4	75.2	77.0	78.8	80.6	82.4	84.2
1	50.0	51.8	53.6	55.4	57.2	59.0	60.8	62.6	64.4	66.2
0	32.0	33.8	35.6	37.4	39.2	41.0	42.8	44.6	46.4	48.2

15.55° C. = 60° F.

	0	-1	-2	-3	-4	-5	-6	-7	-8	-9
0	32.0	30.2	28.4	26.6	24.8	23.0	21.2	19.4	17.6	15.8
-1	14.0	12.2	10.4	8.6	6.8	5.0	3.2	1.4	-0.4	-2.2
-2	-4.0	-5.8	-7.6	-9.4	-11.2	-13.0	-14.8	-16.6	-18.4	-20.2
-3	-22.0	-23.8	-25.6	-27.4	-29.2	-31.0	-32.8	-34.6	-36.4	-38.2

-40° C. = -40° F.

## ELEMENTS, SYMBOLS, AND ATOMIC WEIGHTS

Corrected according to list published in the *Journal of the American Chemical Society*, February, 1901.

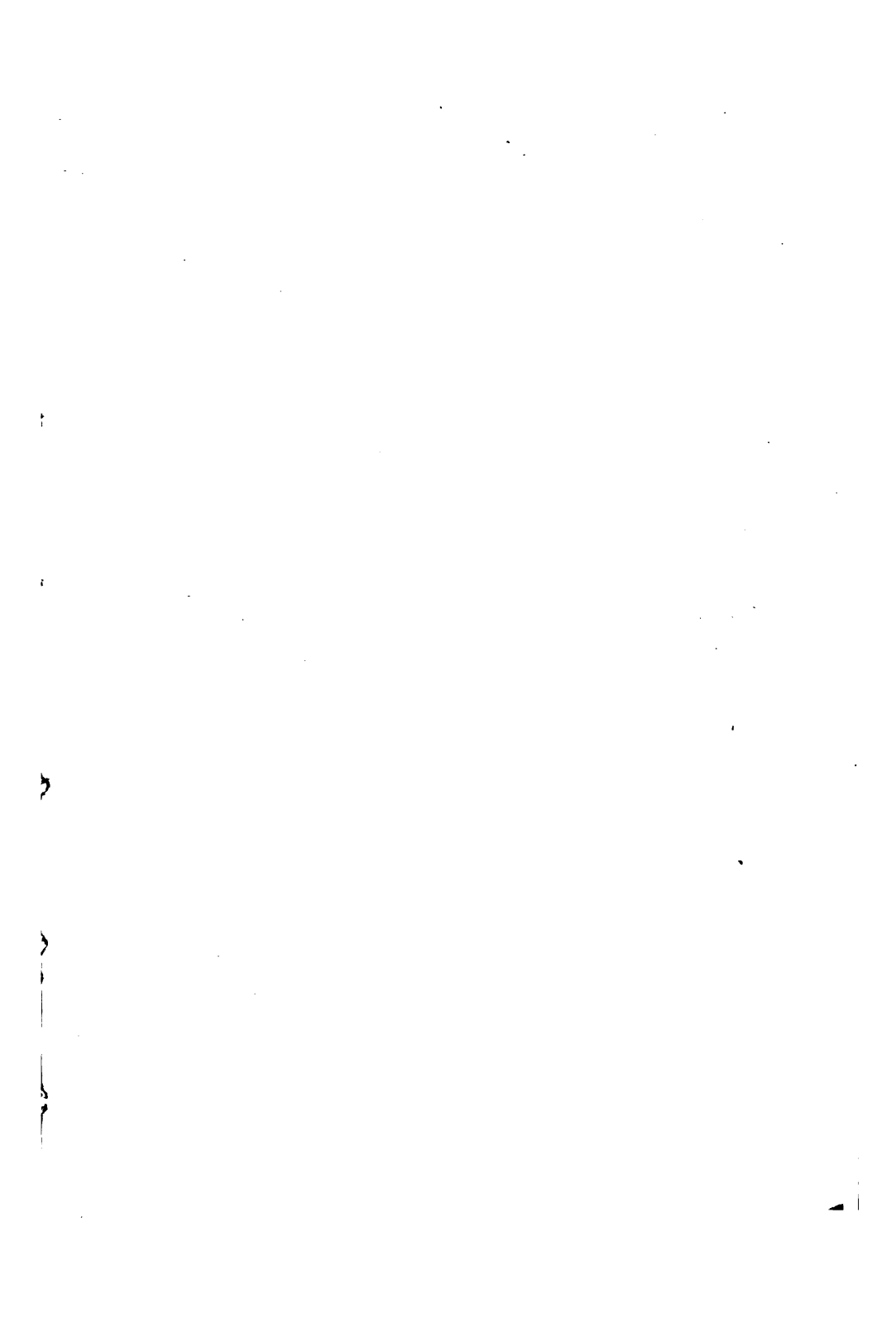
Aluminum, . . . . .	Al	27.1	Necdymium, . . . . .	Nd	143.6
Antimony, . . . . .	Sb	120.4	Neon, . . . . .	Ne	20
Argon, . . . . .	A	39.9	Nickel, . . . . .	Ni	58.7
Arsenicum, . . . . .	As	75.0	Nitrogen, . . . . .	N	14.04
Barium, . . . . .	Ba	137.4	Osmium, . . . . .	Os	191
Bismuth, . . . . .	Bi	208.1	Oxygen, . . . . .	O	16
Boron, . . . . .	B	11	Palladium, . . . . .	Pd	107
Bromin, . . . . .	Br	79.9	Phosphorus, . . . . .	P	31
Cadmium, . . . . .	Cd	112.4	Platinum, . . . . .	Pt	194.9
Calcium, . . . . .	Ca	40.1	Potassium, . . . . .	K	39.11
Carbon, . . . . .	C	12	Praseodymium, . . . . .	Pr	140.5
Cerium, . . . . .	Ce	139	Rhodium, . . . . .	Rh	103
Cesium, . . . . .	Cs	132.9	Rubidium, . . . . .	Rb	85.4
Chlorin, . . . . .	Cl	35.45	Ruthenium, . . . . .	Ru	101.7
Chromium, . . . . .	Cr	52.1	Samarium, . . . . .	Sm	150.3
Cobalt, . . . . .	Co	59	Scandium, . . . . .	Sc	44.1
Columbium, . . . . .	Cb	93.7	Selenium, . . . . .	Se	79.2
Copper, . . . . .	Cu	63.6	Silicon, . . . . .	Si	28.4
Erbium, . . . . .	E	166	Silver, . . . . .	Ag	107.92
Fluorin, . . . . .	F	19.05	Sodium, . . . . .	Na	23.05
Gadolinium, . . . . .	Gd	157	Strontium, . . . . .	Sr	87.6
Gallium, . . . . .	Ga	70	Sulfur, . . . . .	S	32.07
Germanium, . . . . .	Ge	72.5	Tantalum, . . . . .	Ta	182.8
Glucinum, . . . . .	Be	9.1	Tellurium, . . . . .	Te	127.5
Gold, . . . . .	Au	197.2	Terbium, . . . . .	Tb	160
Helium, . . . . .	He	4.0	Thallium, . . . . .	Tl	204.15
Hydrogen, . . . . .	H	1.008	Thorium, . . . . .	Th	232.6
Indium, . . . . .	In	114	Thulium, . . . . .	Tm	170.7
Iodin, . . . . .	I	126.85	Tin, . . . . .	Sn	119
Iridium, . . . . .	Ir	193.1	Titanium, . . . . .	Ti	48.15
Iron, . . . . .	Fe	55.9	Tungsten, . . . . .	W	184
Krypton, . . . . .	Kr	81.8	Uranium, . . . . .	U	239.6
Lanthanum, . . . . .	La	138.6	Vanadium, . . . . .	V	51.4
Lead, . . . . .	Pb	206.92	Xenon, . . . . .	X	128
Lithium, . . . . .	Li	7.03	Ytterbium, . . . . .	Yb	173.2
Magnesium, . . . . .	Mg	24.3	Yttrium, . . . . .	Y	89
Manganese, . . . . .	Mn	55	Zinc, . . . . .	Zn	65.4
Mercury, . . . . .	Hg	200	Zirconium, . . . . .	Zr	90.4
Molybdenum, . . . . .	Mo	96			

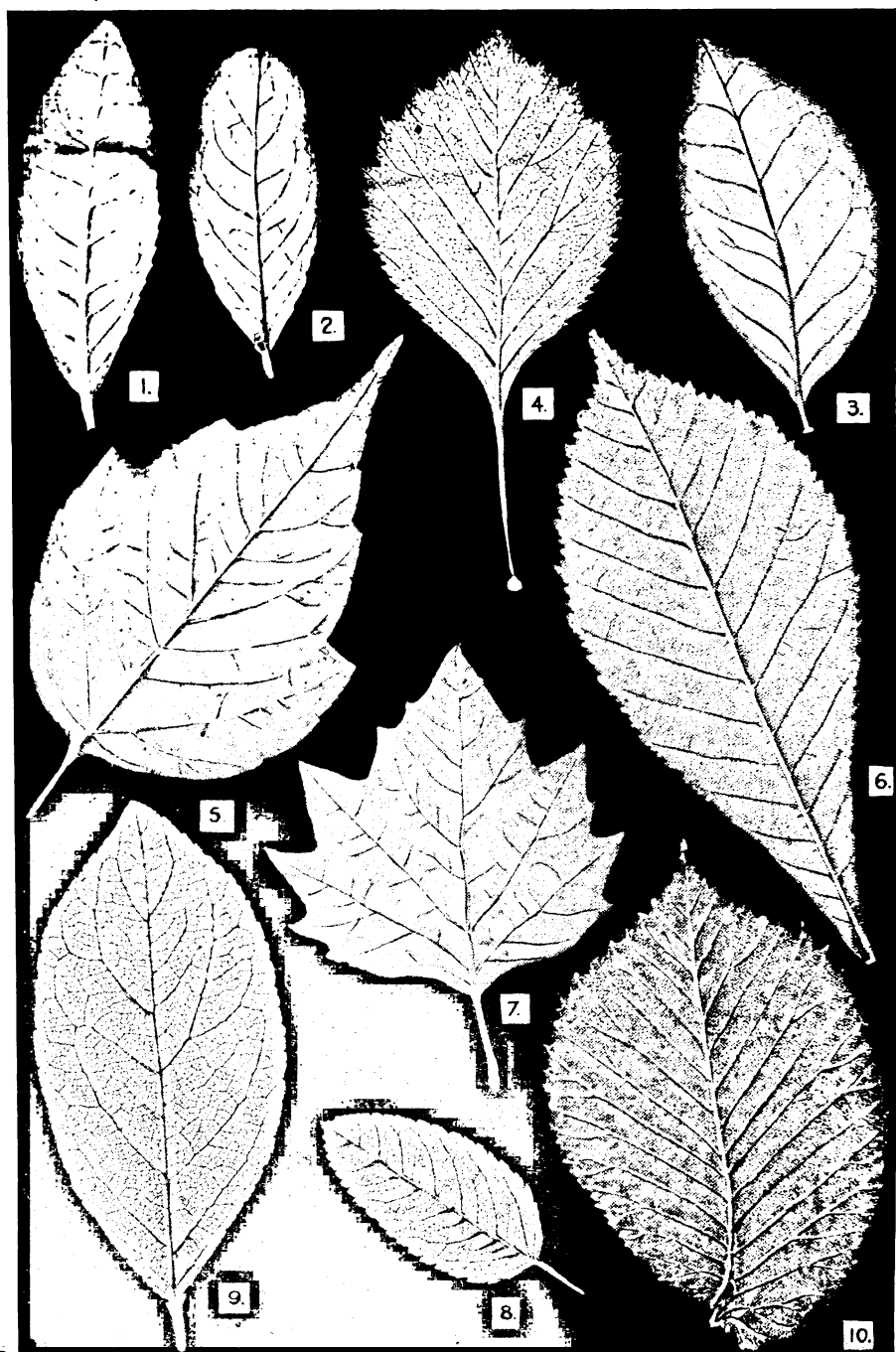
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- <sup>5</sup> J. A. C. S., 1899, 258.
- <sup>6</sup> J. C. S., 1883, 551.
- <sup>7</sup> J. A. C. S., 1901, 12.
- <sup>8</sup> Com'l Org. Anal., I, 66.
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- <sup>10</sup> Bull. 59, U. S. Dept. of Agriculture.
- <sup>11</sup> " " " " "
- <sup>12</sup> " 13, 5, " " "
- <sup>13</sup> " " " " "
- <sup>14</sup> " " " " "
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- <sup>22</sup> J. A. C. S., 1897, 796.
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- <sup>32</sup> Analyst, 1899, 281.
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- <sup>37</sup> Com'l Org. Anal., I, 545.
- <sup>38</sup> " " " IV.
- <sup>39</sup> Flesh-Foods.



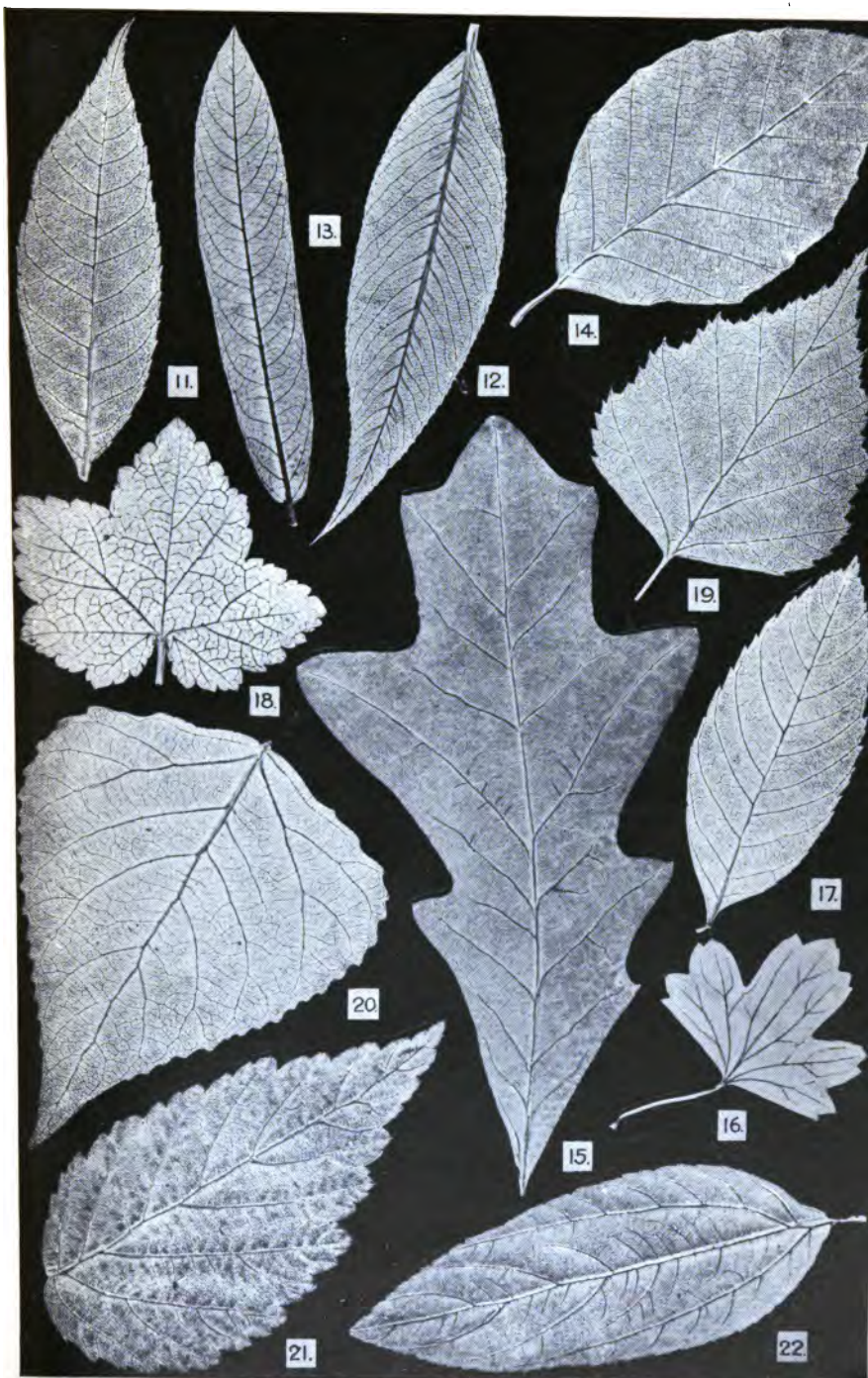


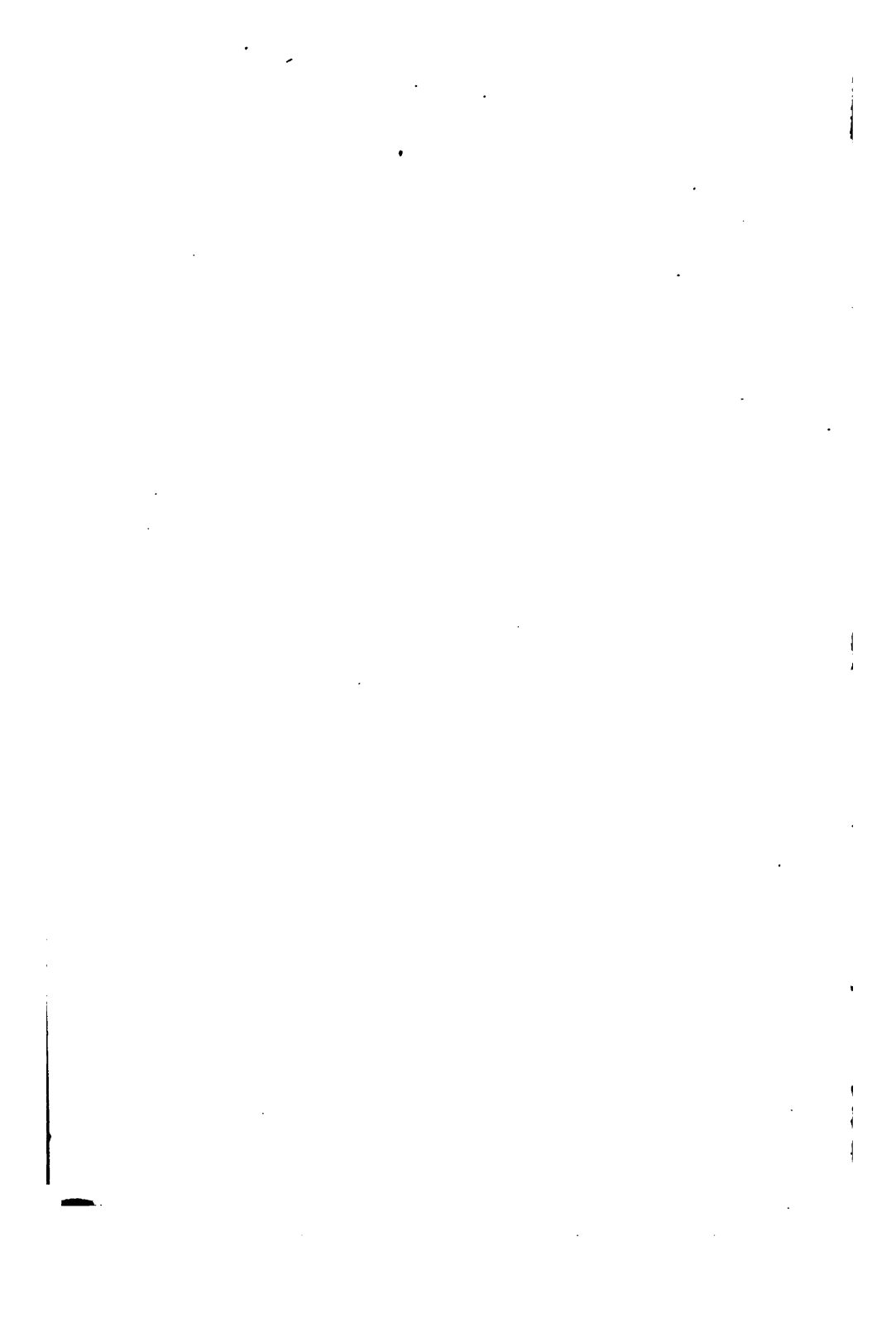




1. Tea (*Thea chinensis* Link.).
2. Maté (*Ilex paraguayensis* Lambert).
3. *Thea japonica* Baillon.
4. Hawthorn (*Crataegus* sp.).
5. Box elder (*Negundo aceroides* Moench.).
6. Horse chestnut (*Aesculus hippocastanum* L.).
7. Sycamore (*Platanus occidentalis* L.).
8. Rose (*Rosa* sp.).
9. Plum (*Prunus* sp.).
10. Elm (*Ulmus fulva* Michx.).
11. Ash (*Fraxinus* sp.).
12. Willow (*Salix* sp.).
13. Willow (*Salix* sp.).
14. Beech (*Fagus ferruginea* Ait.).
15. Oak (*Quercus* sp.).
16. Missouri currant (*Ribes aureum* Pursh.).
17. Ash (*Fraxinus* sp.).
18. Red currant (*Ribes rubrum* L.).
19. Birch (*Betula lenta* L.).
20. Poplar (*Populus alba* L.).
21. Raspberry (*Rubus* sp.).
22. New Jersey Tea (*Ceanothus Americanus* L.).







# INDEX

- ABRASTOL, 84  
 Acetyl number, 162  
     — value, 162  
 Acidity, total, 349  
 Acid mercuric iodid, 230  
     — ——— nitrate, 213  
     — value, 150  
 Acorn starch, 95  
 Acrinyl isothiocyanate, 318  
 Adams' method, 203  
 African pepper, 303  
 Albumin, 193, 210, 212  
 Albuminoid nitrogen, 46  
 Alcohol, detection, 342  
     — determination, 343  
     — ethyl, 64  
     — methyl, 65  
     — ——— detection, 356  
     — tables, 344-5-6  
 Alcoholic beverages, 326  
 Ale, 332, 333  
 Allen, A. H., 9, 17, 28, 31, 68, 69, 78,  
     109, 118, 140, 141, 182, 260, 261,  
     286, 287, 289, 305, 306, 319, 326,  
     333, 355, 360, 363, 366  
 Allihn's method, 119, 121  
 Allspice, 311  
 Allyl isothiocyanate, 317  
 Almén's reagent, 211  
 Alum in bread, 107  
     — in flour, 101  
 Alumina-cream, 123  
 Ammonium in baking powders, 113  
 Amphoteric milk, 194  
 Angell, A., 145  
 Annatto, detection, 217, 220  
 Apple brandy, 329  
     — whiskey, 329  
 Arata's test, 77  
 Arachidic acid, 178  
 Arachidin, 177  
 Arachis oil, 177  
 Archbutt, L., 151, 178, 180  
 Archil in wine, 352  
 Arrow-root starch, 94  
 Arsenic, detection, 71  
 Asaprol, 84  
 Aschmann F. J., 225  
 Ash, 47  
 Ashby, A., 288  
 Astruc, H., 340  
 Axtell, F. C., 58  
 BABCOCK'S method, 202, 204  
 Baking powders, 110  
     — soda, 109  
 Ballantyne, H., 152  
 Banana starch, 94  
 Barium in pepper, 305  
 Barley, 101, 103  
     — starch, 95  
 Bases, meat-, 366  
 Battershall, J. B., 254, 256  
 Baudouin's test, 170  
 Baumann, A., 368  
 Beam, W., 146, 205  
 Bean flour, 103  
     — starch, 95  
 Bechi's test, 169  
 Beckmann, E. O., 135-137  
 Beef fat, 191  
     — stearin, 189  
 Beer, 332  
     — root, 334  
 Bell, J., 277  
 Benzene, 65  
 Benzoates, 88  
 Benzoic acid, 84, 88  
 Berthelot, M., 21, 148  
 Beurre rouge, 239  
 Bevan, E. J., 223  
 Bigelow, W. D., 89, 103, 230  
 Bird pepper, 303  
 Birotation, 215  
 Bitters in beer, 355

- Bitteryst, A., 280  
 Biuret reaction, 369  
 Björklund's test, 183  
 Blue milk, 224  
 Blyth, A. W., 107, 243, 261, 304  
 Bodmer, R., 70  
 Boiled milk, detection, 223  
 Boiling-point, 21  
 Bömer, A., 366, 368  
 Borax, 85, 89  
 Boric acid, 85, 89  
 Bornträger, A., 312  
 Borofluorids, 86, 90  
 Boseley, L. K., 211, 223, 325  
 Bouquet, 335  
 Brandy, 330  
     — apple, 330  
 Bread, 105  
     — commercial, 106  
 Bremer, H., 362  
 Bromas, 282  
 Bromin, thermal value, 152  
 Brown, J. C., 297, 300, 302  
 Buckwheat, 101, 104  
     — starch, 96  
 Bumping, prevention, 54, 59  
 Burners, 62, 63  
 Butter, 231  
     — cacao-, 182  
     — colors, 237  
     — composition, 232  
     — fat, 191  
     — milk, 196  
     — peanut, 177  
     — vegetable, 182  
 Butyrefractometer, 157
- CACAO, 274  
     — butter, 182  
     — essence, 278  
     — husks, 278  
     — masse, 278  
     — red, 276  
     — starch, 95  
 Caffearin, 262  
 Caffein, 252, 263, 271, 275  
     — determination, 257, 268  
 Caffetannic acid, 262  
 Caldwell, G. C., 37  
 Candies, 138  
 Cane-sugar, 113, 126, 219  
 Canna starch, 94  
 Caper tea, 256  
 Caramel, 127, 129, 272, 352
- Carr, O., 39  
 Caryophyllin, 315  
 Casein, 192, 210, 212  
 Cassal, C. A., 270  
 Cassia, 312  
     — ore, 314  
 Catsup, 323  
 Centrifuge, 61  
 Cereals, 99  
 Champagne, 336  
 Chandler, C. F., 27  
 Chattaway, W. A., 151, 244, 247  
 Cheese, 339 — 239  
 Chicory, 266  
 Chillies, 303  
 Ching suey, 256  
 Chittenden, R. H., 100  
 Chocolate, 274  
     — nuts, 277  
 Cholesterol, 160  
 Chromium, detection, 69  
 Cider, 326  
     — vinegar, 284  
 Cinnamon, 312  
     — oil, 314  
     — starch, 95  
 Clove oil, 315  
 Cloves, 315  
 Cobalt nitrate test, 113  
 Cochineal, 67  
 Cochran, C. B., 190, 196, 197, 198  
 Cocoa, 274  
 Cocoas, soluble, 278  
 Coconut oil, 182  
     — olein, 182  
     — stearin, 182  
 Coffee, 262  
     — essence, 273  
     — extracts, 273  
 Colors, 72-82  
     — in butter, 237  
     — in candies, 139  
     — in meat, 363  
     — in milk, 217, 218  
     — in wine, 351  
     — test for oils, 141  
 Colostrum, 198  
 Colza oil, 181  
 Condensed milk, 225  
 Condenser, 42, 57  
 Condiments, 283  
 Confections, 138  
 Congou paste, 256  
     — tea, 254  
 Constants for oils, 168



Copper, detection, 69  
 — hydroxid mixture, 46  
 — in bread, 108  
 — in flour, 102  
 Coriander seed, 301  
 Corn, Dhoura, 300  
 — oil, 170  
 Cottonseed oil, 175  
 — stearin, 175  
 Counley, A. T., 70, 257  
 Cox, G. S., 204, 326  
 Crampton, C. A., 111, 130, 239, 352  
 Cream, 196  
 — evaporated, 225  
 — of tartar, 109  
 Crude fiber, 46  
 Cumarin, 321

DAVY, E. W., 342  
 De Koningh, L., 144  
 Delican's titer-test, 20  
 Desserts, 324  
 Dextrin in honey, 135  
 — in wine, 349  
 Dextrosazone, 114  
 Dextrose, determination, 116  
 Dhoura corn, 300  
 — starch, 300  
 Distillation, 54  
 Doolittle, R. E., 370  
 Drying of oils, 158  
 — ovens, 37  
 — property, 158  
 Dry wine, 336  
 Dupouy, R., 223  
 Dyer, B., 270, 313

ELEADIN test, 156  
 Electrolytic apparatus, 122  
 — methods, 65  
 Elements, 374  
 Ergot, 102  
 Erucin, 181  
 Essence of cacao, 278  
 — of coffee, 273  
 Ether purification, 50  
 Eugenic acid, 315  
 Eugenol, 315  
 Evaporated cream, 225  
 Ewell, E. E., 215, 217, 281, 282  
 Extract, 36  
 Extraction apparatus, 49, 52

Extracts, coffee, 273  
 — malt, 359  
 — meat, 366  
 FACING coffee, 265  
 — tea, 255, 258  
 Farnsteiner, K., 283  
 Fat of milk, 192  
 Fats, 140  
 Fehling's solution, 116  
 Fermented milk, 248  
 Fiber, crude, 46  
 Filter-tubes, 117, 120  
 Flesh-foods, 360  
 Flour, 98, 101  
 Fluorescence, 31  
 Fluorids, 86, 90  
 Foreign leaves in tea, 260  
 Formaldehyde, 84, 90, 220  
 Formalin, 84, 220  
 Fractional distillation, 60  
 Fuchsin in wine, 352  
 Furfural test, 170  
 Fusel oil, determination, 353

GALACTOSAZONE, 115  
 Gallisin, 130, 354  
 Geisler, J. F., 226, 237, 371  
 Gelatin, detection, 219, 324  
 German beer, 332  
 Gerrard, A. W., 118  
 Gin, 331  
 Ginger, 305  
 — starch, 94  
 Gingli oil, 180  
 Gliadin, 98  
 Globulin, 193  
 Glucose, 130  
 — vinegar, 284  
 Glutenin, 98  
 Glycerol in wine, 350  
 — soda, 146  
 Glycogen, 362  
 Gomberg, H., 257  
 Graham flour, 101  
 Grape-juice vinegar, 284  
 Grape-sugar, 130  
 Gum in wine, 349  
 Gutzert's test, 72  
 Gypsum in bread, 108

HAGER, H., 9, 183, 260, 342  
 Halphen's test, 169

- Hardy, J., 342  
 Hehner, O., 145, 152, 185, 207, 221,  
     231, 270, 286, 289  
     — value, 158  
 Heisch, C., 294, 296  
 Henzold, O., 294  
 Hess, W. H., 54, 320, 370  
 Hollands, 331  
 Honey, 132  
 Hopkins, C. G., 176, 177  
 Horseflesh, detection, 362  
 Hübl's reagent, 142  
 Hydrometers, 15  
  
 ICE-CREAM, 324  
 Immiscible solvents, 53  
 Improvers, meat, 364  
 Index of refraction, 157  
 Infected milks, 224  
 Insoluble acids, 158  
 Inversion methods, 124, 228  
 Invert-sugar, 113, 119, 230  
 Iodin number, 142  
     — value, 142  
 Irish whiskey, 330  
  
 JAMS, 324  
 Jean, F., 236  
 Jellies, 324  
 Jones, B. W., 189, 235  
  
 KAYSER, R., 326  
 Kefyr, 249  
 Kjeldahl-Gunning method, 41  
 Knorr, A. E., 52, 111, 117  
 König, J., 138, 249, 263, 272, 307,  
     313  
 Köttstorfer number, 148  
 Kraemer, H., 103, 105  
 Kreatin, 366  
 Kreatinin, 366  
 Krug, W. H., 96  
 Kumiss, 248  
 Kunze, W. E., 274, 275  
  
 LACTOSAZONE, 115  
 Lactose, 131, 193, 213  
 Ladd, E. F., 257  
 Lager beer, 332  
 Lard, 184  
 Laurent polarimeter, 29  
 Laureol, 182  
 Laurin, 182  
  
 Leach, A. E., 218, 227  
 Lead, detection, 69  
     — number, 297  
     — subacetate, 123  
 Leavening materials, 109  
 Leffmann-Beam method, 205  
 Leguminous flours, 103  
 Lemon juice, 322  
     — sirup, 322  
 Lentil starch, 95  
 Leonard, N., 91  
 Levulosazone, 214  
 Lewkowitsch, J., 141, 189  
 Lieben's test, 342  
 Lie tea, 255  
 Lignoceric acid, 178  
 Litmus, 66  
 Livache's test, 158  
 Long pepper, 301  
 Low, A. H., 238  
 Low-pressure distillation, 58  
 Low wine, 284, 328  
 Lubricants, 59  
 Lythgoe, H. C., 219  
  
 MACE, 308  
     — false, 310  
 Maize, 101, 103, 105  
     — oil, 176  
     — starch, 96  
 Malt extract, 97, 359  
     — liquors, 331  
 Maltosazone, 115  
 Malt vinegar, 284  
 Maple sugar, 132  
     — syrup, 132  
 Maranta starch, 94  
 Marmalade, 325  
 Matthews, J. M., 78  
 Maumené's test, 151  
 McElvoy, K. P., 112, 230  
 McGill, A., 13, 269  
 Mead, 334  
 Meade, R. K., 65  
 Meal, 98  
 Meat bases, 366  
     — extracts, 366  
 Meats, canned, 365  
     — infected, 365  
 Meissl, E., 146  
 Melting-point, 16  
 Mercuric iodid, acid, 230  
     — nitrate acid, 213  
 Metals, poisonous, 68

- Methyl alcohol, 65  
     — detection, 356  
     — orange, 16  
 Microscope, 32  
 Milk, 192  
     — boiled, 195  
 Miscible solvents, 49  
 Mitchell, C. A., 152, 185, 231, 366  
 Mixed flours, 103  
 Moeller, J., 255, 298  
 Mohr's cubic centimeters, 29  
 Molasses, 128  
 Moor, C. G., 70, 151, 225, 244, 247,  
     273, 286, 287, 306  
 Mother cloves, 315  
     — starch, 94  
 Mulliken, S. P., 356  
 Must, 335  
 Mustard, 317  
     — oil, 317  
 Muter, T., 93, 144  
 Myristic acid, 307  
 Myronic acid, 317  
 Myrosin, 317  
  
 NAPHTHOL, 84, 91  
 Nickel detection, 69  
 Nitric acid test, 141  
 Nitrogen, albuminoid, 46  
     — total, 41  
 Normal weight, 29  
 Nucoline, 182  
 Nutmeg, 307  
     — oil, 307  
 Nutshells, 299  
  
 OATS, 101, 103  
 Oat starch, 96  
 Ogden, A. W., 132  
 Oil, arachis, 177  
     — cassia, 314  
     — cinnamon, 314  
     — cloves, 315  
     — coconut, 182  
     — colza, 181  
     — corn, 176  
     — cottonseed, 175  
     — gingli, 180  
     — maize, 176  
     — mustard, 317  
     — nutmeg, 307  
     — olive, 171  
     — pepper, 292  
  
 Oil, rape, 181  
     — sesame, 180  
     — teel,  
 Oleomargarin, 234  
 Oleorefractometer, 157  
 Olive oil, 172  
     — stones, 297  
 Original solids, 286  
 Osborne, T. B., 39, 98, 100  
 Ovens, 37, 39  
  
 PARAFFIN in oleomargarin, 370  
 Parsons, C. C., 41  
 Paul, B. H., 70, 257, 268, 269  
 Pea flour, 103  
 Peanut butter, 177  
 Pearmain, T. M., 151, 225, 236, 244,  
     247  
 Pea starch, 95  
 Pekoe tea, 254  
 Pepper, 290  
     — African, 303  
     — bird, 303  
     — cayenne, 303  
 Pepperette, 297  
 Pepper, long, 301  
     — starch, 96  
 Peptones, determination, 366  
 Perry, 326  
 Petroleum spirit, 65  
 Phenol, 91  
 Phenolphthalein, 66  
 Phenylhydrazin test, 114  
 Phillips, F. C., 59  
 Phytosterol, 160  
 Piperidin, 291  
 Piperin, 291  
 Plastering of wine, 339  
 Platinum, care of, 63  
 Poisonous metals, 68  
 Poivrette, 297  
 Polarimetry, 22, 123, 357  
 Porter, 332  
 Potato flour, 104  
     — starch, 94  
 Prescott, A. B., 55  
 Preservaline, 85  
 Preservatives, 83, 86, 223  
 Priest, M., 273  
 Process butter, 370  
 Proteids, determination, 209, 366  
 Proteoses, determination, 366  
 Prune juice, detection, 352  
 Prussian blue, detection, 258

Putrefaction, detection, 364  
Pyknometer, 10

RAPE oil, 181  
Recknagel's phenomenon, 194  
Red milk, 224  
Reduction, 121  
Refraction index, 157  
Refractometer, 157  
Reichert, E., 145  
Reichert-Meisßl number, 146  
Reichert number, 146  
Reinsch's test, 71  
Renovated butter, 370  
Rex magnus, 85  
Rice, 101-4  
    — starch, 96  
Richardson, C., 294, 296, 304, 307,  
    308, 311, 313, 316, 317  
Richmond, H. D., 91, 194, 196, 201,  
    204, 207, 211, 216, 223  
Ricketts, P. de P., 27  
Ritthausen method, 209  
Rock and rye drops, 139  
Romijn, G. J., 222  
Root beer, 334  
Ropy milk, 225  
Rosier, C. H., 223  
Rum, 331  
Rye flour, 99, 101, 104  
    — starch, 95

SACCHARIN, 84, 88  
Sago starch, 95  
Salicylic acid, 83, 87  
Salol, 91  
Sand, 65  
Saponification equivalent, 150  
    — value, 148  
Sawdust in flour, 105  
Scales for polarimeter, 29  
Scheibler's method, 30  
Schmidt and Hänsch scale, 29  
Schnapps, 331  
Schumann, O., 21  
Scotch whiskey, 330  
Scudder, H., 356  
Separated milk, 196  
Sesame oil, 180  
Silicofluorides, 86, 90  
Simons, F. D., 130, 352  
Sinalbin, 317  
Sinapin thiocyanate, 317

Sirup, 128  
Smith, A. W., 284, 288, 341  
Smith, H. M., 91  
Sodium benzoate, 83, 88  
    — phosphomolybdate, 275  
Solidifying-points, 16  
Solids, original, 286  
Soluble acids, 158  
    — cocoas, 278  
Solvents, immiscible, 53  
    — miscible, 49  
Souchong tea, 254  
Soxhlet, F., 49, 116, 119  
Späth, E., 309, 363  
Specific gravity, 9, 140  
    — bottle, 10  
    — rotatory power, 28  
    — temperature reaction, 152  
Spectroscope, 30  
Spirit, essig, 287  
Spirits, 327  
Sprengel tube, 11  
Standard solutions, 65  
Stannous chlorid in bread, 108  
Starch, 92  
Starches, characters of, 94-6  
Stearin, beef, 189  
    — coconut, 182  
    — cottonseed, 176  
Stock, W. F. K., 190, 294, 306  
Stokes, A. W., 219, 228, 294, 303  
Stout, 332  
Stutzer's method, 46, 245  
Sucrose, 113, 219  
Sublimation, 54, 60  
Sugar, cane, 113, 219  
Sugars, 116  
Sulfates in baking powders, 113  
Sulfites, 85, 350  
Sulfur chlorid test, 189  
Sulfuric acid in vinegar, 289  
Sulfurous acid determination, 350  
Sweetser, W. S., 103  
Symbols, 374

TABLE accessories, 323  
Tænia, forms of, 365  
Tallow, 189  
Tapeworm, 365  
Tapioca starch, 95  
Tartaric acid, 277, 313  
Tea, 251  
Teel oil, 180  
Terra alba in bread, 108

Thein, 252  
Theobromin, 274, 275, 280  
Thermal reactions, 151, 152  
Thompson, R. T., 85, 152, 220  
Thorne, L. T., 58  
Tin detection, 69, 70  
—— in bread, 108  
Titer-test, 20  
Trichina, 365  
Turmeric, 310  
—— starch, 94

ULTRAMARINE blue, 126  
Unaponifiable matter, 165

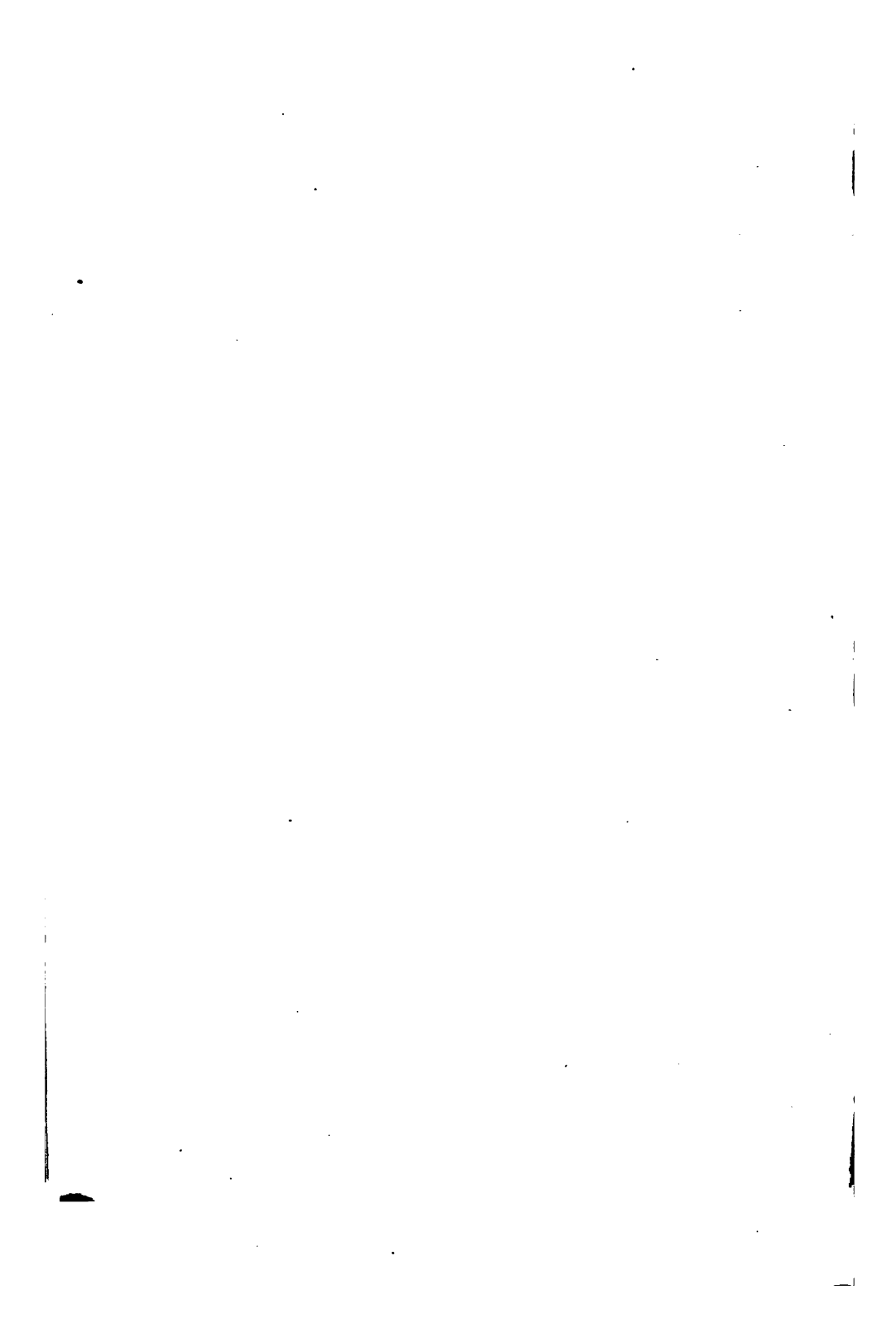
VALENTA'S test, 150  
Vanilla extract, 320  
Vanillin, 321  
Van Slyke, L. L., 198, 240, 247  
Vegetable butter, 182  
Vegetaline, 182  
Vieth, P., 196, 214, 216, 248  
Vinegar, 283  
—— cider, 284  
—— malt, 285  
—— spirit, 284  
—— wine, 283  
Viscosity, 164  
Volatile acid, 145, 234

Voorhees, E. B., 98, 100  
Vulte, H. T., 177

WATER determination, 36  
—— specific gravity of, 372  
Weigmann, H., 275  
Weissbier, 332  
Werner-Schmid method, 204  
Weston distillation apparatus, 56  
Westphal balance, 13  
Wheat, 98, 99, 101, 103  
—— starch, 95  
Whey, 196  
Whiskey, 328  
—— apple, 329  
—— Irish, 330  
—— Scotch, 330  
Wild's scale, 29  
Wiley, H. W., 27, 34, 52, 70, 96, 113,  
117, 184, 213, 215  
Wine, 335  
—— low, 284, 328  
—— vinegar, 283  
Winton, A. L., 284, 295, 302, 311,  
316, 317  
Wool test, 77, 127

XANTHIN, 366

ZINC, detection, 69, 70



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Alimentary Canal (see Surgery).....	19	Microscopy .....	13
Anatomy.....	3	Milk Analysis (see Chemistry).....	4
Anesthetics .....	14	Miscellaneous .....	14
Autopsies (see Pathology).....	16	Nervous Diseases .....	14
Bacteriology (see Pathology).....	16	Nose.....	20
Bandaging (see Surgery).....	19	Nursing .....	15
Blood, Examination of.....	16	Obstetrics.....	16
Brain .....	4	Ophthalmology.....	9
Chemistry.....	4	Organotherapy.....	14
Children, Diseases of.....	6	Osteology (see Anatomy).....	3
Climatology.....	14	Pathology .....	16
Clinical Charts.....	6	Pharmacy.....	16
Compends .....	22, 23	Physical Diagnosis .....	17
Consumption (see Lungs).....	11	Physical Training .....	12
Cyclopedia of Medicine .....	8	Physiology .....	17
Dentistry.....	7	Pneumotherapy.....	14
Diabetes (see Urin. Organs).....	21	Poisons (see Toxicology).....	13
Diagnosis.....	17	Practice of Medicine .....	18
Diagrams (see Anatomy).....	3	Prescription Books.....	18
Dictionaries, Cyclopedias.....	8	Refraction (see Eye).....	9
Diet and Food.....	14	Rest.....	14
Dissectors .....	3	Rheumatism .....	10
Ear.....	9	Sanitary Science .....	11
Electricity .....	9	Skin.....	19
Emergencies (see Surgery).....	19	Spectacles (see Eye).....	9
Eye .....	9	Spine (see Nervous Diseases).....	14
Fevers .....	9	Stomach (see Miscellaneous).....	14
Gout .....	10	Students' Compend.....	22, 23
Gynecology .....	21	Surgery and Surgical Dis-	
Hay Fever.....	20	cases.....	19
Heart .....	10	Syphilis .....	21
Histology.....	10	Technological Books.....	4
Hospitals (see Hygiene).....	11	Temperature Charts.....	6
Hydrotherapy.....	14	Therapeutics .....	12
Hygiene.....	11	Throat .....	20
Hypnotism .....	14	Toxicology.....	13
Insanity .....	4	Tumors (see Surgery).....	19
Intestines (see Miscellaneous).....	14	U. S. Pharmacopœia .....	17
Latin, Medical (see Miscella-		Urinary Organs .....	20
neous and Pharmacy).....	14, 16	Urine.....	20
Life Insurance.....	14	Veneral Diseases.....	21
Lungs .....	11	Veterinary Medicine.....	21
Massage.....	12	Visiting Lists, Physicians'.....	
Materia Medica.....	12	(Send for Special Circular.)	
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